

Why not stay over

Enjoy luxurious overnight accommodation including full breakfast

FROM **£49⁹⁵**
PER PERSON SHARING

Available to anyone attending Party Nights
(Subject to Availability)

Boxing Day Lunch

Relax and enjoy a full Four Course Lunch without any of the effort!

Adults: **£29⁹⁵**

Children: **£16⁵⁰**

New Year's Eve

Live music in the public bar
ACCOMMODATION PACKAGE
See in the New Year in style.

Enjoy overnight Accommodation with full breakfast for only

PRICE **£120** BED & BREAKFAST
BASED ON 2 PEOPLE SHARING

Gift Vouchers

Our Gift Vouchers make the perfect Christmas present for friends and family.
These may be purchased at the Hotel Reception.

Making a Booking

SIMPLY FOLLOW THESE EASY STEPS:

1. Firstly, call us on **028 2565 3674** and check if the date you require is available.
2. Make a reservation by phone, fax, email or in person. We can hold a provisional booking for up to 14 days, after which, if we do not receive your deposit, it will automatically be released.
3. Confirm your reservation with a non-refundable deposit of £10 per person. This can be paid by cash (in person) or by credit/debit card (either in person or by phone).
4. Finally, confirm the menu choice for your guests no later than 7 days in advance. This should be accompanied by payment in full for the numbers you have confirmed as attending.

For further information and to make a reservation please contact us.

TERMS & CONDITIONS

Deposits are non-refundable and non-transferable. No refunds will be made for persons not attending on the evening of the function.

Should the hotel, for reasons beyond its control, need to make any amendments to your reservation, we reserve the right to offer an alternative choice of facility.

The hotel may cancel your booking if:

- The booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
- Scheduled payments are not received by the hotel by the agreed date.



1-7 Ballymoney Road, Ballymena, Co. Antrim, BT43 5BS

T: 028 2565 3674

E: info@adairarmshotel.co.uk
www.adairarms.com



Christmas 2021

Christmas Lunch

Served from 1st December - 23rd December from 12.00pm - 3.00pm

Starters

Fresh Vegetable Broth

Accompanied with stone baked bread rolls

Melon

Chilled fresh melon with winter berries, fruit coulis and a tangy sorbet

Brie

Chunks of brie coated in breadcrumbs served with a mulled wine coulis and salad leaves

Ham & Redcurrant Terrine

Served with mixed leaf salad and pickle dressing

Portavogie Prawns

Local prawns with cherry tomato dressing, and homemade wheaten bread

Main Courses

Roast Antrim Turkey & Ham

Roast Antrim turkey and honey baked ham, accompanied with a fresh herb and onion stuffing and a rich house gravy

Beef Bushmills

Prime cut sliced sirloin, oven roasted and accompanied with a rich Bushmills sauce

Chicken Supreme

Supreme of chicken, pan-fried and served with a wild mushroom and white wine sauce, set on champ potatoes

Grilled Honey Salmon

Grilled darne of salmon with a buttered honey glaze and fresh asparagus

Goats Cheese & Sundried Tomato Tartlet

Shortcrust pastry tartlet with sundried tomato and goats cheese, oven baked and set on a bed of tomato and basil coulis

All served with Chef's selection of seasonal vegetables and potatoes

Desserts

Traditional Christmas Pudding

Light rich plum & mixed spice pudding with creamy brandy sauce

Dark Chocolate Profiteroles

Filled with vanilla cream coated in dark chocolate and served with fresh cream

Strawberry & Kiwi Pavlova

Light marshmallow pavlova with fresh cream and fresh fruit coulis

Tea/Coffee & Mince Pie

£24.⁹⁵ PER PERSON

Party Night Menu

Starters

Fresh Vegetable Broth

Accompanied with stone baked bread rolls

Melon

Chilled fresh melon with winter berries, fruit coulis and a tangy sorbet

Brie

Chunks of brie coated in breadcrumbs served with a mulled wine coulis and salad leaves

Main Courses

Roast Antrim Turkey & Ham

Roast Antrim turkey and honey baked ham, accompanied with a fresh herb and onion stuffing and a rich house gravy

Beef Bushmills

Prime cut sliced sirloin, oven roasted and accompanied with a rich Bushmills sauce

Grilled Honey Salmon

Grilled darne of salmon with a buttered honey glaze and fresh asparagus

Goats Cheese & Sundried Tomato Tartlet

Shortcrust pastry tartlet with sundried tomato and goats cheese, oven baked and set on a bed of tomato and basil coulis

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Desserts

Traditional Christmas Pudding

Light rich plum & mixed spice pudding with creamy brandy sauce

Dark Chocolate Profiteroles

Filled with vanilla cream coated in dark chocolate and served with fresh cream

Strawberry & Kiwi Pavlova

Light marshmallow pavlova with fresh cream and fresh fruit coulis

Tea/Coffee & Mince Pie

£35.⁰⁰ PER PERSON

Christmas Dinner

Served from 1st December - 23rd December from 5.00pm - 9.30pm

Four Course Menu available

£27.⁹⁵ PER PERSON

Party Nights

Enjoy a traditional Christmas Dinner and dancing until late with resident DJ.

Saturday 4th December

Saturday 11th December

Saturday 18th December

£35.⁰⁰ PER PERSON

Afternoon Tea

Served Monday to Saturday from 1st December - 23rd December from 2.00pm - 5.00pm

A seasonal twist on the traditional Afternoon Tea

Booking in advanced is required.

£17.⁵⁰ PER PERSON

