

Festive Lunch 2

STARTERS

Roast Butternut Squash δ Sweet Potato Soup Topped with toasted seeds δ served with a crusty roll

Chilled Mixed Melon Pearls Winterberry compote & zesty lemon sorbet

Chicken Liver Parfait Toasted brioche, apricot & grape mustard

Marty Johnston's Hot Smoked Salmon Horseradish crème fraiche, pickled cucumber & Guinness wheaten

Crispy Pork Belly Bites Pickled apple puree

MAIN COURSES

Roast Co Down Turkey & Ham Traditional herb & onion stuffing, rich turkey gravy, chipolatas

Slow Braised Blade of Beef Carrot puree, kale crisp, bone marrow crumb, red wine gravy

Pan Fried Salmon Buttered greens, pea puree, white wine velouté

Triple Cooked Pork Belly Cauliflower, Kellys black pudding & golden raisin jus

Roast Butternut Squash Risotto (Vegetarian) Parsnip crisps & rocket

Roast Celeriac (Vegan) Wild Mushroom, Hazelnut & Black Garlic



DESSERTS Assiette of Christmas Desserts



TEA AND COFFEE Freshly Brewed Tea or Ground Coffee

> For parties of 15+ we require £10pp Deposit and Pre-Order

(All the above can be GF/Coeliac)

Lunch £28.00 per person*

Dinner £32.00 per person*

To book call 028 4372 2599 or email banqueting@burrendale.com

Christmas + Darty Menu

SOUP

Roast Butternut Squash δ Sweet Potato Soup Topped with toasted seeds δ served with a crusty roll

AMUSE BOUCHE Sorbet



AAIN COURSES

Roast Co Down Turkey & Ham Traditional herb & onion stuffing, rich turkey gravy, chipolatas

Slow Braised Blade of Beef Carrot puree, kale crisp, bone marrow crumb, red wine gravy

Pan Fried Salmon Buttered greens, pea puree, white wine velouté

Roast Butternut Squash Risotto (Vegetarian) Parsnip crisps & rocket

Roast Celeriac (Vegan) Wild Mushroom, Hazelnut & Black Garlic



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Saturday 7th, Friday 13th, Saturday 14th Friday 20th & Saturday 21st December 2024

ENTERTAINMENT C&L Disco Roadshow ~ Xmas Disco

Early Bookings Advisable Dinner at 7.00pm Sharp - Dancing until 1.00am



To book call 028 4372 2599 or email banqueting@burrendale.com



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Chilled Mixed Melon Pearls Winterberry compote & zesty lemon sorbet

Marty Johnston's Hot Smoked Salmon Horseradish crème fraiche, pickled cucumber & Guinness wheaten



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MAIN COURSES

Roast Co Down Turkey & Ham Traditional herb & onion stuffing, rich turkey gravy, chipolatas

Slow Braised Blade of Beef Carrot puree, kale crisp, bone marrow crumb, red wine gravy

Pan Fried Salmon Buttered greens, pea puree, white wine velouté

Roast Butternut Squash Risotto (Vegetarian) Parsnip crisps & rocket

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Sunday 8th & Sunday 15th December 2024

ENTERTAINMENT C&L Disco Roadshow Xmas Disco from 3.00-5.00pm

Price includes Selection Box for all children from Santa Claus and his helpers will do some Christmas Face Painting



To book call 028 4372 2599 or email banqueting@burrendale.com

Wednesday 18th, Thursday 19th, Sunday 22nd December 2024

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1 Night Dinner Bed & Breakfast (Residents 2 Course Dinner, T/C)

(Terms & Conditions Ap



From only £75.00 per person sharing

£20.00 per child B&B (age 4-12 years) £40.00 per child B&B (age 13-16 years) Disco from 7pm – 9pm

To book call 028 4372 2599 or email reservations@burrendale.com

Festive Bonkeys

£15.00 per person

Friday 6th December 2024

Doors Open: 8.00pm Party Starts: 9.00pm

Tickets can be purchased via Event Brite from 1st July 2024



With Entertainment Saturday 7th December 2024

1.00pm - 3.00pm: Unlimited Prosecco & Brunch is Served 2.00pm - 4.00pm: Entertainment 3.00pm - 6.00pm: Drinks Promotion

Tickets can be purchased via Event Brite from 1st July 2024

Unlimited Prosecco & Brunch

Festive

unch

£30.00 per person

To book call 028 4372 2599 or email reception@burrendale.com

New Years Eve Dinner Menu

Tuesday 31st December 2024

On Arrival Glass of Bubbly served to your Table

> Restaurant with Front Lounge Entertainment DINNER MENU - £39.95

Gala Ball in the Burrendale Suite with "Breakaway" **DINNER MENU - £49.95**

HORS D'OEUVRES

Hot Smoked Salmon, horseradish, pickled cucumber Parfait, apricot & grape mustard, brioche Melon Pearls, parma ham, pickled walnut

AMUSE BOUCHE Cauliflower velouté, Kellys black pudding

MAIN COURSES Classic Beef Wellington Carrot puree, potato fondant, truffle jus

Roast Chicken Supreme Chorizo, butternut squash, duchess potatoes, cavolo nero

Monkfish Wrapped in Parma Ham Parsley root, stem broccoli, jus gras

(Vegetarian & Vegan Option available on Request)



DESSERTS Assiette of Desserts



TEA AND COFFEE Freshly Brewed Tea or Ground Coffee Petit Fours

> We require £10pp Deposit



To book call 028 4372 2599 or email reservations@burrendale.com



November to December (excluding 26 Dec to 1 Jan) Midweek Package

2 Nights B&B & 1 Evening Meal from Residents Menu

Rates from only £150 pps Weekend Package

2 Nights B&B & 1 Evening Meal from Residents Menu Rates from only £180 pps

Usual upgrade charges apply. All rates subject to availability

To book call 028 4372 2599 or email reservations@burrendale.com

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26 - 30 December

Midweek Package 2 Nights B&B & 1 Evening Meal from Residents Menu

Rates from only £190 pps

Children (per child per night) £20.00 B&B (Age 4-12) £40.00 B&B (Age 13-16)

