

Celebrate **CHRISTMAS** AT THE BURRENDALE



2026

THE
BURRENDALE

FESTIVE DINING • CHRISTMAS PARTIES
PRIVATE EVENTS • NEW YEAR CELEBRATIONS



MAKE THIS CHRISTMAS UNFORGETTABLE

Festive Lunch & Dinner Menu



STARTERS

Carrot & Coriander Soup

Served with bread roll

Chilled Mixed Melon Pearls

Winterberry compote & berry sorbet

Chicken Liver Parfait

Toasted brioche, fig & apple chutney,
candied walnut

Cold Smoked Salmon & Prawn Cocktail

Crispy capers, parmesan tuile,
treacle wheaten

Panko Breaded Pork Belly Bites

Pickled apple puree

Whipped Goats Cheese

Beetroot, apricot, walnut nougatine

MAIN COURSES

Roast Co Down Turkey & Ham

Traditional herb & onion stuffing,
rich turkey gravy, chipolatas, creamed
potatoes & seasonal vegetables

Slow Braised Blade of Beef

Bourguignonne sauce, creamed
potatoes, bone marrow crumb

Pan Fried Fillet of Salmon

Lemon & herb crushed potatoes,
nduja cream & tender stem broccoli

Triple Cooked Pork Belly

Cauliflower, Kellys black pudding,
potato gratin & golden raisin jus

Festive Nut Roast

Served with creamed potatoes
& seasonal vegetables
(Vegetarian & Vegan)



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 - as long as stated with the Pre-Order)



Lunch
£35.00
per person
12-3pm

Dinner
£40.00
per person
5-8.30pm

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

Christmas Party Menu

SOUP

Carrot & Coriander Soup

Served with bread roll

AMUSE BOUCHE

Winterberry Sorbet



MAIN COURSES

Roast Co Down Turkey & Ham

Traditional herb & onion stuffing, rich turkey gravy, chipolatas, creamed potatoes & seasonal vegetables

Slow Braised Blade of Beef

Bourguignonne sauce, creamed potatoes, bone marrow crumb

Pan Fried Fillet of Salmon

Lemon & herb crushed potatoes, nduja cream & tender stem broccoli

Festive Nut Roast

Served with creamed potatoes & seasonal vegetables
(Vegetarian & Vegan)



DESSERTS

Assiette of Christmas Desserts

We require
£10pp Deposit
and Pre-Order.
(Full Payment with
Pre-Order by 1st Nov 26)

(All the above can be GF/Coeliac - as long as stated with the Pre-Order)

**Saturday 5th, Friday 11th, Saturday 12th,
Friday 18th & Saturday 19th December 2026**

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

Santa Sunday Lunch Menu



STARTERS

Carrot & Coriander Soup

Served with bread roll

Chilled Mixed Melon Pearls

Winterberry compote & berry sorbet

Cold Smoked Salmon & Prawn Cocktail

Crispy capers, parmesan tuile,
treacle wheaten

Panko Breaded Pork Belly Bites

Pickled apple puree

MAIN COURSES

Roast Co Down Turkey & Ham

Traditional herb & onion stuffing,
rich turkey gravy, chipolatas, creamed
potatoes & seasonal vegetables

Slow Braised Blade of Beef

Bourguignonne sauce, creamed
potatoes, bone marrow crumb

Pan Fried Fillet of Salmon

Lemon & herb crushed potatoes,
nduja cream & tender stem broccoli

Festive Nut Roast

Served with creamed potatoes
& seasonal vegetables
(Vegetarian & Vegan)



DESSERTS

Assiette of Christmas Desserts

We require
£10pp Deposit



(All the above can be GF/Coeliac - as long as stated with the Pre-Order)

Sunday 6th & Sunday 13th December 2026

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

Santa Sleepover



Friday 4th December 2026
Wednesday 16th December 2026
Thursday 17th December 2026
Sunday 20th December 2026
Monday 21st December 2026
Tuesday 22nd December 2026
Wednesday 23rd December 2026

Including Bed, Breakfast
& 3 Course Evening Meal

Childrens Disco from
7.00-9.00pm with Santa

Childrens 3 Course Meal
included dining from Kids Menu



From only
£188.00
**Classic
King Room**
2 adults & 1 infant



From only
£278.00
**Classic
Family Room**
2 adults & 2 Children



From only
£323.00
**Deluxe
Family Room**
2 adults & 3 Children

(Booking Terms & Conditions Apply)
Additional Children 4-12yrs £45.00

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

Festive Bottomless Brunch

With Entertainment

Saturday 5th December 2026

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 2026**

**Unlimited
Prosecco
& Brunch**

£35.00
per person



New Years Eve Dinner Menu

**Thursday 31st
December 2026**

On Arrival

Glass of Bubbly served to your Table

Restaurant with Front
Lounge Entertainment
DINNER MENU - £45.00

Gala Ball in the Burrendale Suite
with "Breakaway"
DINNER MENU - £55.00

HORS D'OEUVRES

Panko pork belly, apple puree
Whipped goats cheese, beetroot
meringue
Salmon fish cake, sriracha mayo

AMUSE BOUCHE

Cauliflower velouté, Kellys black
pudding

MAIN COURSES

Chargrilled Fillet of Irish Beef
Celeriac puree, gratin potato, beef jus

Ballantine of Chicken
Confit leg Bon Bon, wild mushrooms,
jus gras

Pan Roast Fillet of Cod
Chorizo risotto, cafe de Paris butter

(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

**1 Night B&B
& Gala Ball**
from **£350**
per double
bedroom

**2 Nights B&B
& Gala Ball**
from **£510**
per double
bedroom

(All the above can be GF/Coeliac)

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

Boxing Day & New Years Day Lunch

STARTERS

Cream of Potato & Leek Soup

Served with a bread roll

Chilled Pearls of Melon

Winterberry compote & berry sorbet

Blackened Cajun Chicken Caesar Salad

Sundried tomato, gem lettuce, maple bacon, sourdough croutons

Chicken Liver Parfait

Toasted brioche, apricot & grape mustard

Cold Smoked Salmon & Prawn Cocktail

Crispy capers, parmesan tuile, treacle wheaten

Panko Breaded Pork Bites

Pickled apple puree

(All the above can be GF Coeliac - as long as stated with the Pre-Order)

MAIN COURSES

Roast Sirloin of Beef

(served pink or well done)

Yorkshire pudding, roast potato, roast gravy

Rump of Watergrass Hill Lamb

Salsa Verde, roast potato, red currant tartlet, lamb jus (served medium)

Roast Co Down Turkey & Honey Glazed Ham

Traditional herb & onion stuffing, rich turkey gravy, chipolatas, creamed potatoes & seasonal vegetables

Grants Sugar Pit Pork Chop

Creamed cabbage & bacon, wholegrain mustard & cider velouté, potatoes

Pan Seared Fillet of Cod

Seared scallop, celeriac, pancetta, peas & jus gras

Festive Nut Roast

Served with creamed potatoes & seasonal vegetables (Vegetarian & Vegan)



DESSERTS
Assiette of Desserts



TEA AND COFFEE
Freshly Brewed Tea or Ground Coffee

Only
£42.00
per adult

Only
£19.50
per child

We require
£10pp Deposit

Burrendale Hotel, Country Club & Spa Gift Vouchers

The Perfect Gift...

**BUY
NOW**

51 Castlewellan Road, Newcastle, Co Down, BT33 0JY | T: 028 4372 2599 | www.burrendale.com

