



Londonderry Arms Hotel

Christmas 2017 Festive Dinner

Available from 1st – 23rd December

Soup of the Day Served with Homemade Wheaten Bread

Homemade Chicken Liver Pate with a Spiced Redcurrant and Cranberry Chutney and Buttered Fingers of Toast

Chilled Wedges of Galia Melon with Pink Grapefruit, Aged Prosciutto Ham and a Minted Balsamic Vinegar Glaze

Salad of Egg, Mixed Leaves, Roasted Chestnuts with a Caesar Style Dressing and Fresh Parmesan.

Seared Fillet of Glenarm Organic Salmon, Creamy Champ, Crispy Leeks, King Prawn Samphire Garlic Butter

(£5.00 Supplement)

Traditional Irish Turkey and Ham with Stuffing, Fresh Cranberry Sauce and Festive Trimmings

Roast Duck Fillet with Braised Red Cabbage, Thyme Roasted Baby Potatoes and Tomato Chilli Jam

12oz Prime Irish Sirloin Steak Cooked to your liking served with Chunky Potato Wedges, Portobello Mushroom, Tomato, Tobacco Onions and Brandy & Black Pepper Sauce

(£7.00 Supplement)

Leek Caramelised Red Onion and Goats Cheese Filo Tartlet with Polenta Cake and Mixed Salad Leaves

Homemade Plum Pudding with Brandy Sauce and Fresh Cream Cheesecake of the Day

Chocolate and Raspberry Torte with Raspberry Ripple Ice Cream

Sticky Toffee Pudding and Cinnamon Ice Cream

Warm Banana Bread with Salted Caramel Ice Cream

Tea/coffee and mince pies **£25**

25% Deposit Payable on Groups 10+

