

PARTY NIGHTS

Celebrate this Christmas in style at Dunsilly Hotel, Antrim. Enjoy a beautiful meal and dance the night away to a live band and DJ until 1.00am.

Friday 03th Dec	Backbeat
Saturday 04th Dec	Peach
Friday 10th Dec	Peach
Saturday 11th Dec	Peach
Thursday 16th Dec	Peach
Friday 17th Dec	Peach
Saturday 18th Dec	Peach

£37.00 per person

Christmas Package:

Enjoy a Party Night from the dates above, plus luxurious overnight accommodation and a full breakfast for only **£65.00** per person sharing.

Single Supplement: £20.00

NEW YEAR'S EVE

Sparkling Drinks Reception
Superb 5 Course Meal served from 7.30pm
Dancing to "Exclusive" in the Laburnum Suite
Traditional Stew on departure

Tickets £48.00 per person

New Year's Eve Package

Enjoy the New Year's festivities, plus luxurious overnight accommodation and a full breakfast for just **£88.00** per person 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

- 1 Firstly, call us on 028 9446 2929 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 (£15 per person for Party Nights). This can be paid by cash (in person), by cheque 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.

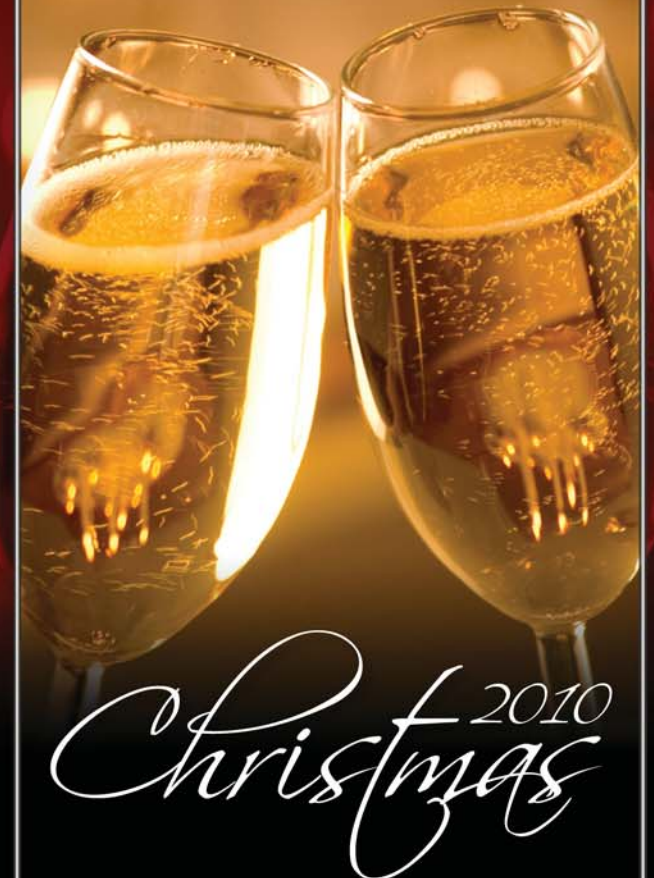
Should the hotel, for reasons beyond its control, need to make any amendments to your reservation, we reserve the right to offer an alternative choice of facility.

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.

DUNSILLY HOTEL ANTRIM
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CHRISTMAS LUNCH

Served daily 12.30pm - 3.00pm from 1st December - 23rd December

STARTERS

Farmhouse Vegetable Broth

served with freshly baked mini baguette

Trio of Melon Cocktail

Cantaloupe, Honeydew and Galia melon bound in a rich strawberry sauce with champagne sorbet.

Prawn and Lobster Salad

with mixed leaves, marie rose sauce and wheaten bread

MAIN COURSES

Roast Turkey & Ham

with cocktail sausages and rich pan gravy

Roast Dry Aged Sirloin of Beef with Yorkshire Pudding

draped with a thyme scented jus

Seared Fillet of Seabream

served with a prawn, smoked salmon and spinach cream

Potato Gnocchi

Potato dumplings bound in a red pepper and tomato sauce and tossed with a selection of pan fried vegetables

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

DESSERTS

Fruits of the Forest Cheesecake

with cranberry stew

Jumbo Cream Filled Profiteroles

with warm chocolate sauce

Steamed Christmas Pudding

served with brandy sauce

TEA/COFFEE & MINTS

£18.95

PARTY NIGHTS

Served on selected Party Nights. See overleaf for further details.

STARTERS

Farmhouse Vegetable Broth

served with a fresh bread roll

Chilled Wild Boar Terrine

set on a bed of mixed winter leaves, topped with apple puree

Trio of Melon Cocktail

with Midori and fresh mint

MAIN COURSES

Roast Turkey & Ham

with cocktail sausages and rich pan gravy

Roast Dry Aged Sirloin of Beef with Yorkshire Pudding

Bourguignon garnish of baby onion, bacon lardons, tarragon and button mushrooms

Grilled Fillet of Salmon

served with a prawn and herb sauce

Potato Gnocchi

Potato dumplings bound in a red pepper and tomato sauce and tossed with a selection of pan fried vegetables

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

DESSERTS

Fruits of the Forest Cheesecake

with cranberry stew

Jumbo Cream Filled Profiteroles

with warm chocolate sauce

Steamed Christmas Pudding

served with brandy sauce

TEA/COFFEE & MINTS

(includes entertainment, see overleaf)

£37.00

CHRISTMAS DINNER

Served daily from 1st December to 23rd December from 5.00pm

STARTERS

Smoked Salmon Caesar Salad

with bacon lardons, croutons and parmesan

Farmhouse Vegetable Broth

served with freshly baked mini baguette

Chilled Wild Boar Terrine

set on a bed of mixed leaves and dressed with a basil oil and balsamic reduction

Trio of Melon Cocktail

with Midori and fresh mint

Crispy Fried Garlic Mushrooms

served with winter salad and garlic mayo

MAIN COURSES

Roast Turkey & Ham

with cocktail sausages and rich pan gravy

8oz Dry Aged Sirloin Steak

served with a brandy and peppercorn cream

Seared Fillet of Seabream

served with a prawn, smoked salmon and spinach cream

Pan Seared Lion of Venison (Cooked Pink)

with a medley of seasonal greens

Potato Gnocchi

Potato dumplings bound in a red pepper and tomato sauce and tossed with a selection of pan fried vegetables

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

DESSERTS

Fruits of the Forest Cheesecake

with cranberry stew

Jumbo Cream Filled Profiteroles

with warm chocolate sauce

Steamed Christmas Pudding

served with brandy sauce

TEA/COFFEE & MINTS

£25.95