



ROSSPARK | hotel

Christmas & New Year 2009





Christmas Lunch

Served Monday to Saturday 12.00pm to 2.30pm

Starters

Crab and Prawn Cocktail, Tossed Leaves, Spiced Tomato Alioli
Poached Chicken and Bacon Terrine, Spinach Salad, Balsamic Dressing
Rosspark Vegetable Broth (V)
Penne Pasta, Black Olives, Sundried Tomatoes and Basil Cream (V)
Duo of Chilled Melon, Fruit Salsa, Orange and Rum Syrup (V)

Main Courses

Roast Turkey and Ham, Chipolatas and Roast Gravy
Roast Leg of Lamb, Honey and Garlic Jus
Rib of Irish Beef, Yorkshire Pudding, Roast Onion and Tarragon Sauce
Pan Fried Breast of Chicken, stuffed with Mushroom and Asparagus, Leek Cream
Seared Salmon, Lemon Veloute with Prawns and Petit Pois
Glazed Brie and Pear Tartlets, Herb Salad, Crème Fraiche (V)
Risotto of Mushroom and Spring Onion, Fresh Parmesan and Pesto Dressing (V)
All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Plum Pudding with Brandy Sauce
Apple and Blueberry Tart, Anglaise Sauce
Walnut and Espresso Meringue Nest, Maple Syrup
Mandarin and Chocolate Cheesecake

Tea or Coffee with Chocolates

£18.95 per person

(£5.00 supplement for Boxing Day and Children's Menu for under 11 yrs old is £9.95)

(V) Suitable for Vegetarians

- Private Lunch-time bookings of 20+ will be offered a set menu at £18.50 per person. Please contact Carole or Sharon on 028 25891663 Ext. 623 for details.
- Deposits of £10.00 per person are required on all lunch-time bookings (*Restaurant and private bookings*). Deposits should be made within 1 week of making a booking and the balance should be settled on the day. Deposits are non-refundable and non-transferable and may not be used as part payment of the final balance should your numbers decrease.
- Deposits of £10.00 per adult and £5.00 per child are required for bookings on Boxing Day.



Christmas Dinner

Served Monday to Saturday 7.00pm to 9.15pm

Starters

Cream Soup of the Day

Wedges of Winter Melon, Mint and Pineapple Marmalade, Water Ice (V)

Seared Seabass, Minted Pea Puree, Chervil Cream

Poached Chicken and Bacon Terrine, Tossed Spinach Leaves with Balsamic Dressing

Prosciutto Ham, Camembert and Rocket Salad with Herb Oil

Main Courses

Grilled Sirloin, Roast Plum Tomato, Crispy Onions, Guinness and Mushroom Sauce

Sautéed Breast of Chicken, Carrot and Parsnip Puree, Honey and Mustard Sauce

Monkfish Tails, Prawn Tempura with Fresh Tomato and Chilli Sauce

Roast Stuffed Turkey and Ham, Chipolatas and Traditional Gravy

Rump of Lamb, Chive and Celeriac Puree and Roast Garlic Jus

Pan Seared Salmon, Lemon and Herb Risotto, Pesto Dressing

Glazed Brie and Pear Tartlets, Herb Salad, Crème Fraiche (V)

Penne Pasta, Mushroom, Broccoli with Sun-dried Tomato (V)

All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Plum Pudding with Brandy Sauce

Mandarin and Chocolate Cheesecake

Raspberry and Apple Crumble, Vanilla Ice Cream

Strawberry and Champagne Mousse, Tuile Basket

Lemon and Lime Brulée, Ginger Biscuits

Tea or Coffee with Chocolates

£28.95 per person

(V) Suitable for Vegetarians

- The above menu will be offered in our Restaurant and at no additional cost, it will also be offered in Boardrooms 1 and 2 for private parties below 20.
- Private parties of 20 and above will be offered our Christmas Function Menu at £22.95 per person (excludes entertainment). Please contact Carole or Sharon on 028 25891663 Ext. 623 for details.
- Deposits of £10.00 per person are required for all evening bookings in the Restaurant and should be paid within 1 week of making the booking and the balance should be settled on the night.
- Private Parties of 20+ are limited, therefore a booking will only be guaranteed when a £10.00 deposit per person has been received and the balance per person must be paid in full before Friday 6th November. Deposits are non-refundable and non-transferable and may not be used as part payment of the final balance should your numbers decrease.
- A pre-order per person for each booking of 20+ is required 1 week before event.



Christmas Party Night

5 Course Dinner with Live Entertainment
ALL PARTIES TO BE SEATED BY 7.30pm SHARP

Starter

Duo of Seasonal Melon with Fruit Salsa (V)

Soup Course

Rosspark Vegetable Broth and Fresh Crusty Roll (V)

Main Courses

Roast Stuffed Turkey and Ham with Chipolatas and Traditional Gravy
Roast Sirloin of Beef, Yorkshire Pudding, Mushroom and Pepper Sauce

Glazed Brie and Pear Tartlets, Herb Salad, Crème Fraiche (V)

All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Plum Pudding with Brandy Sauce

Rosspark Pavlova, Fresh Fruit, Raspberry Coulis

Tea or Coffee with Chocolates

£38.95 per person

(Fridays and Saturdays 4th - 19th December 2009)

£29.95 per person

(Monday 21st December 2009)

DATE	ENTERTAINMENT
Friday 4th December 2009	Partners In Crime
Saturday 5th December 2009	Partners In Crime
Friday 11th December 2009	The Super Troopers (Abba/Le Funk)
Saturday 12th December 2009	The Super Troopers (Abba/Le Funk)
Friday 18th December 2009	Fusion
Saturday 19th December 2009	Fusion
Monday 21st December 2009	The Untouchables

(V) Suitable for Vegetarians

- Places for each party night are strictly limited, therefore a group booking will only be guaranteed when Rosspark receives £20.00 deposit per person (*paid within 2 weeks of booking*) and the balance of the payment and pre order (*main course and sweet*) must be received by Friday 6th November. It is advisable that a naming list is provided which can be displayed on the table on the night of the function. Please contact Richard on 028 25 891 663 for Party Night bookings.
- The Ross Suite is also available on other mid-week dates for private bookings. Please contact Carole or Sharon on 028 25 891 663 Ext. 623 to check availability.

New Year's Eve @ ROSSPARK

Normal High Tea Menu will be served from 5.00pm - 7.30pm on New Year's Eve
5 Course Dinner followed by Live Entertainment in the Kells and Connor Suite

Starters

Carpaccio of Melon and Pineapple with Coconut Sorbet (V)
Duck Egg, Asparagus and Serrano Ham Salad, Bearnaise Sauce
Seared Tuna, Crab and Baby Potato Salad, Fennel Oil
Chillied Tiger Prawns, Pak Choi, Spring Onion Potato Cake
Selection of Rustic Breads, Trio of Dips (V)
Smoked Loin of Lamb, dressed Rocket, Onion and Mint Marmalade

Soup Course

Roast Tomato and Apple Soup with Herb Croutons

Main Courses

Pan-fried Beef Fillet, Smoked Pomme Puree, Roast Garlic Jus
Seared Venison, Braised Red Cabbage, Plum and Sultana Sauce
Barbary Duck Breast, Cooked Pink, Potato and Leek Rosti, Rhubarb Jus
Duo of Chicken and Guinea Fowl, Parsnip and Chive Mash, Port Wine Reduction
Grilled Sea Bream, Pea and Prawn Risotto, Basil Dressing
Baked Salmon, Lemon and Herb Crust, Red Pepper Coulis and Wilted Greens

All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Glazed Vanilla Crème Brûlée with Blueberry Compote
Selection of Farmhouse Cheeses, Chutneys and Biscuits
Warm Baked Apple Frangipane, Rum and Raisin Ice Cream
Tiramisu and Mascarpone Cheesecake, Toasted Walnuts
Passion Fruit and Lemon Tarte, Mulled Berries and Creme Fraiche

Tea or Coffee with Chocolates

£44.95 per person

(V) Suitable for Vegetarians

- Dinner for 2 with Live Entertainment in our Kells and Connor Suite and overnight Bed and Breakfast accommodation is offered at a package price of £150.00 per couple or £95.00 single rate.
- Due to demand, all bookings for New Year's Eve will only be guaranteed when a £25.00 deposit per person is received and the balance must be received in full by 18th December 2009. These payments are non-refundable and non-transferable and may not be used as part payment for the final balance should your numbers decrease.
- Accommodation bookings on New Year's Eve will only be guaranteed when a £30.00 deposit per room is received by credit card over the telephone at the time of booking and the balance must be paid by credit card over the telephone by 18th December 2009. These payments are non-refundable and non-transferable and may not be used as part payment for the final balance should your numbers decrease.

Special Accommodation Rates

When attending any Christmas function or enjoying Christmas dining in the Restaurant from 1st to 30th December 2009, our special accommodation rates are:

£59

per double or twin room with full Irish Breakfast for 2 persons sharing (normally £95.00)

£49

per single room with full Irish Breakfast for 1 person (normally £75.00)

Accommodation bookings will only be guaranteed when a £30.00 deposit per room has been received, and during December the balance should be settled on arrival at Reception.

TERMS AND CONDITIONS

All payments are strictly non-refundable and non-transferable during the month of December including New Year's Eve and may not be used as part payment for the final balance should your numbers decrease. The client resumes responsibility for themselves and any other member of their party and for any damage caused within the hotel property or grounds and undertakes to make good or compensate any costs incurred.

Dress code in December is Smart (*no denim or trainers please*).

PLEASE NOTE: ROSSPARK HOTEL IS CLOSED ON CHRISTMAS EVE AND CHRISTMAS DAY.

GIFT VOUCHERS FOR ROSSPARK HOTEL

Should you wish to purchase a Gift Voucher for Rosspark Hotel to give as a Christmas Gift to family or friends you may choose the value to be stated on the gift voucher. Gift Vouchers may be used as part or full payment at Rosspark, including towards accommodation costs.



R O S S P A R K | h o t e l

20 Doagh Road, Kells, Ballymena, Co. Antrim, BT42 3LZ

Tel: 028 2589 1663 Fax: 028 2589 1477

Email: info@rosspark.com Web: www.rosspark.com