

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

(V) Suitable for Vegetarians

Starters

Smoked Loin of Lamb, Dressed Rocket, Onion and Mint Marmalade
Slow Roast Tomato, Camembert and Herb Tartlet, Chive Sour Cream (V)
Confit of Duck Leg, Hot and Sour Aubergines, Crisp Carrot Shavings
Seared Scallops, Clonakilty Black Pudding, Mushroom and Chervil Veloute
Selection of Rustic Breads, Black Olive Tapenade, Basil and Pinenut Dips (V)
Mille Feuille of Lobster and Wilted Spinach, Lime and Dill Aloli

Soup Course

Curried Parsnip Soup with Cumin Cream

Main Courses

Pan Seared Fillet of Beef, Celeriac and Horseradish Puree, Guinness and Onion Sauce
Lemon Scented Seabass, Crab and Prawn Risotto, Herb Oil and Dressing
Seared Venison, Puree of Root Vegetable, Pear and Sultana Jus
Pan Fried Corn Fed Chicken, Sage and Parma Ham Gratin, Cranberry Jus
Roast Cajun Monkfish Medallions, Lime and Tomato Pickle, Tarragon Butter
Rack of Lamb, Antipasto Ragout and Balsamic Syrup
Sun-dried Tomato and Boursin Cheese Tartlet with Herb Oil (V)
All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Raspberry and White Chocolate Cheesecake, Crème Chantilly
Selection of Farmhouse Cheeses, Chutney and Biscuits
Passion Fruit Crème Brulee, Redcurrant Compote and Dipping Biscuit
Warm Chocolate Fondant, Vanilla and Blueberry Ice Cream

Tea or Coffee with Chocolates

£44.95 per person

NO GUEST IS PERMITTED TO BRING ALCOHOL ONTO THE HOTEL PREMISES.
Any guest found with alcohol will simply be asked to vacate the hotel premises.

- 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 16th December 2010. 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 16th December 2010. 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 2010, 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.

EXCLUDES CORPORATE BOOKINGS

DRESS CODE IN DECEMBER IS SMART - STRICTLY NO DENIM OR TRAINERS.

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.

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 can also be purchased online at www.rosspark.com and may be used as part or full payment at Rosspark, including towards accommodation costs.

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



ROSSPARK | hotel

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Christmas &
New Year
2010



Christmas Lunch

Served Monday to Saturday 12.00pm to 2.30pm

(V) Suitable for Vegetarians

Starters

Prawn and Roast Apple Cocktail, Tomato and Dill Aloli
Porcini Mushroom Tortellini, Garlic Cream and Harissa Dressing (V)

Rosspark Vegetable Broth (V)

Feta Cheese, Tomato and Black Olives, Salad with Basil Oil (V)

Duo of Seasonal Melon, Fruit Salsa, Raspberry Coulis (V)

Main Courses

Roast Turkey and Ham, Chipolatas and Roast Gravy

Minted Leg of Lamb, Rosemary and Redcurrant Jus

Roast Rib of Beef, Yorkshire Pudding, Mushroom and Pepper Sauce

Pan Fried Chicken, Spinach and Bacon Farce with White Wine Cream

Seared Fillet of Salmon, Mussel and Leek Veloute

Sun-dried Tomato and Boursin Cheese Tartlet with Herb Oil (V)

Risotto of Mushroom and Spring Onion, Fresh Parmesan and Balsamic Syrup (V)

All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Plum Pudding with Brandy Sauce

Apple and Blueberry Tart, Anglaise Sauce

Raspberry and Mascarpone Trifle

Lemon and Lime Cheesecake, Ginger Biscuit Base

Tea or Coffee with Chocolates

£18.95 per person

(£5.00 supplement for Boxing Day. Childrens Menu for children under 11 years is £9.95)

- 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. 2 for details.
- Deposits of £10.00 per person are required on all lunch-time bookings (Restaurant and private bookings). Deposits should be made within five days 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

(V) Suitable for Vegetarians

Starters

Cream Soup of the Day

Smoked Pork Belly, Spiced Apple and Raisin Compote

Porcini Mushroom Tortellini, Garlic Cream and Harissa Dressing (V)

Roulade of Chicken, Olive Tapenade, Rocket Leaves and Balsamic

Peppered Rare Beef, Baby Spinach and Tomato Salad, Creamed Horseradish Dressing

Main Courses

Grilled Sirloin, Shitake Mushroom and Chorizo Ragout, Roast Baby Tomatoes

Corn Fed Chicken, Leek and Herb Rosti, Crisp Parma Ham and Onion Jus

Seared Seabass, Minted Pea Puree, Chervil Veloute

Roast Stuffed Turkey and Ham, Chipolatas and Traditional Gravy

Rack of Lamb, Cauliflower and Mustard Puree, Red Wine Reduction

Baked Salmon, Crab and Prawn Risotto, Lemon and Dill Oil

Sun-dried Tomato and Boursin Cheese Tartlet with Herb Oil (V)

Risotto of Mushroom and Spring Onion, Fresh Parmesan and Balsamic Syrup (V)

All main courses are served with Seasonal Vegetables and Potatoes

Desserts

Plum Pudding with Brandy Sauce

Lemon and Lime Cheesecake, Ginger Biscuit Base

Apple and Sultana Crumble, Vanilla and Cinnamon Ice Cream

Vanilla Creme Brulée, Mulled Winter Berries, Dipping Biscuit

Tea or Coffee with Chocolates

£28.95 per person

- 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.
- Alternatively private parties of 20 and above may choose from our Christmas Party Night Menu at £22.95 per person (this excludes entertainment and is served in a private room, please note this does not include the restaurant nor the restaurant menu). Please contact Carole or Sharon on 028 25891663 Ext. 2 for details.
- Deposits of £10.00 per person are required for all evening bookings in the Restaurant and should be paid within one 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 5th 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 one week before event.



Christmas Party Night

5 Course Dinner with Live Entertainment

All Parties to be seated by 7.30pm sharp

(V) Suitable for Vegetarians

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, Onion and Thyme Jus

Baked Fillet of Salmon with a Chive and Tomato Veloute

Risotto of Mushroom and Spring Onion, Fresh Parmesan and Balsamic Syrup (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

All prices listed for the Christmas Party Night are Per Person.

DATE	ENTERTAINMENT	COST
Friday 3rd December 2010	Fusion	£29.95
Saturday 4th December 2010	Fusion	£38.95
Friday 10th December 2010	The Super Troopers/Le Funk (Abba Tribute)	£38.95
Saturday 11th December 2010	The Super Troopers/Le Funk (Abba Tribute)	£38.95
Friday 17th December 2010	Sunshine	£38.95
Saturday 18th December 2010	Vixen	£38.95
Monday 20th December 2010	The Untouchables	£31.95

NO GUEST IS PERMITTED TO BRING ALCOHOL ONTO THE HOTEL PREMISES.
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- 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 12th 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 reception on 028 2589 1663 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 2589 1663 Ext. 2 to check availability.