

Christmas Sunday Lunch

4 Courses £23.95pp (served 12.00 noon - 2.30pm)

STARTER

Cream Soup of the Day

Trio of Seasonal Melon, Winter Berry Salsa and Raspberry Coulis (v)

Cajun Chicken, Sundried Tomato Salad, dressed Leaves and Garlic Aioli

Rosspark Vegetable Broth

Fusilli Pasta, Oyster, Mushroom, Pepperoni, Garlic & Herb Cream with grated Parmesan

Prawn & Asparagus Cocktail, mixed Leaf Salad and Marie Rose Sauce

MAIN COURSE

Roast Rib Eye of Beef with Yorkshire Pudding and Onion & Tarragon Sauce

Pan Seared Chicken wrapped in Maple Cured Bacon, served with Chive & White Wine Cream

Roast Stuffed Turkey, Chipolatas and Traditional Gravy

Honey Boneless Half Roast Duck served with Red Wine & Thyme Jus

Oven Roast Salmon, Parmesan Crust, and Leek & Red Pepper Veloute

Smoked Bacon Loin, Mushroom & Garlic Sauce

Brie & Pear Tartlet with tossed Baby Leaves and Basil Pesto (v)

DESSERT

Choice of Desserts

Tea or Coffee with Chocolates

Children are advised to be on their best behaviour this year, as Santa will be in the Hotel on Sunday 2nd, 9th, 16th and 23rd December during Lunch Sittings!

Photograph with Santa, Presents and Christmas Sunday Lunch - **only £12.95 per child.**



(v) suitable for vegetarians

Festive Afternoon Tea £13.95pp

(served Monday - Saturday 12.00 noon - 5.00pm throughout December)

Your delicious Afternoon Tea comprises of: Tea or Coffee with Fruit Trifle, Warm Mince Pies, Sandwiches, Home-made Scones and Strawberry Shortcake served on a traditional Tea-Stand.

Rosspark Winter Specials

(Available January - February, selected dates available* excludes Valentines)

Why not treat a loved one (or yourself) to this amazing offer! Enjoy a beautiful 3 course meal at Rosspark Hotel, followed by a stay in one of our beautiful rooms, to include a delicious home cooked breakfast.

Mon. to Thurs.: £85.00 per couple!

Fri. and Sat.: £95.00 per couple!

Upgrades are available - please ask.

THE IDEAL CHRISTMAS PRESENT

- vouchers are available for this offer, please ask at reception.



TERMS AND CONDITIONS

The client assumes 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.

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.

CHRISTMAS OPENING

CHRISTMAS EVE: 12.00 noon - 4.00pm / CHRISTMAS DAY: CLOSED

ROSSPARK HOTEL

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

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R
ROSSPARK
HOTEL

Christmas

Two Thousand and Eighteen



Christmas Lunch

3 Courses £20.95pp, 2 Courses £17.95pp
(served Monday - Saturday, 12.00 noon - 2.30pm)



STARTER

Cajun & Lime Scented Chicken, Baby Leaf Salad,
Cashel Blue, Garlic Aioli

Rosspark Vegetable Broth

Smoked Haddock & Prawn, with Marie Rose Sauce
and freshly baked Wheaten Bread

Trio of Melon Cocktail with Berry Compote (v)

Fusilli Pasta with Slow Roast Tomatoes, Mushrooms,
Asparagus, Garlic Cream & Parmesan (v)



MAIN COURSE

Roast Stuffed Turkey and Ham, Chipolata's
and Rich Gravy

Buttered Breast of Chicken, wrapped in Pancetta,
Chive & White Wine Veloute

Rib Eye of Beef, Yorkshire Pudding and
Mushroom & Pepper Cream Sauce

Herb Buttered Salmon with Slow Roast Tomato
and Basil Veloute

Smoked Bacon Loin, Red Pepper & Parsley Cream,
Parsnip Crisps

Green Thai Vegetable Curry, served with
a Timbale of Rice (v)



DESSERT

Homemade Plum Pudding with Brandy Sauce
Traditional Sherry Trifle

Fresh Fruit Pavlova with Fruit Coulis

White Chocolate & Raspberry Cheesecake with
Fresh Cream and Raspberry Coulis



(v) suitable for vegetarians

Christmas Dinner

3 Courses
Mon - Thurs £23.95pp / Fri - Sat £24.95pp
(served Monday - Saturday, 7.00pm - 9.00pm)



STARTER

Cajun & Lime Scented Chicken, Baby Gem Leaves,
Bacon Lardons and Caesar Dressing

Prawn & Smoked Haddock Cocktail
with Dill & Lemon Aioli

Fusilli Pasta with Slow Roast Tomatoes, Mushroom,
Asparagus, Garlic Cream and Fresh Parmesan (v)

Shredded Crispy Duck, tossed dressed Leaves,
Port & Redcurrant Dressing

Cream Soup of the Day



MAIN COURSE

(£5.00 surcharge for Sirloin option)

Chargrilled Sirloin with Peppercorn Sauce,
Tobacco Onions and Balsamic Tomatoes

Roast Stuffed Turkey and Ham, Chipolata's
and Rich Gravy

Oven Roast Salmon, Tomato & Parmesan Crust
served with Basil Veloute

Buttered Breast of Chicken, wrapped in Pancetta
with Chive & White Wine Veloute

Smoked Bacon Loin, Red Pepper and Parsley Cream

Chargrilled Vegetable & Goats Cheese Salad
served with Walnuts and Herb Oil (v)



DESSERT

Homemade Plum Pudding with Brandy Sauce

Fresh Fruit Pavlova with Fruit Coulis

Farmhouse Cheeses with Biscuits and Chutney

White Chocolate & Raspberry Cheesecake
with Fresh Cream and Raspberry Coulis

(v) suitable for vegetarians



Boxing Day Lunch

4 Courses £24.95pp
(served Wednesday 26th December, 12.00 noon - 8.00pm)



STARTER

Pepperoni & Oyster Mushroom Pasta, Garlic Cream
and Parmesan with Crusty Ciabatta

Rosspark Vegetable Broth

Asparagus & Prawn Cocktail, Chive & Tomato Aioli
served with a tossed Leaf Salad

Cream Soup of the Day

Duo of Seasonal Melon dressed with
Winter Berry Crème Fraiche (v)

Feta Cheese & Black Olive Salad,
tossed dressed Leaves and Herb Oil Dressing



MAIN COURSE

Roast Rib of Beef served with Yorkshire Pudding,
Mushroom & Peppercorn Sauce

Herb Leg of Oven Roasted Lamb
with Redcurrant & Port Jus

Honey Roast Half Duck with Garlic & Onion Sauce

Oven Baked Salmon infused with Herb Butter,
served with Leek & Herb Veloute

Roast Stuffed Turkey and Ham, Chipolatas
and Roast Pan Gravy

Stuffed Breast of Chicken, Spinach and Bacon,
served with White Wine and Parsley Cream

Roast Red Pepper & Goats Cheese Tatin
with Walnut & Rocket Salad, Herb Oil Dressing (v)



DESSERT

Choice of Desserts

Tea or Coffee with Chocolates

(v) suitable for vegetarians