



Christmas Dinner Menu 2017

Served Friday 8th, Saturday 9th,
Friday 15th & Saturday 16th December 2017.

(V) (G Free) Homemade Soup of the Day.

Prawn & Apple Cocktail bound in a Marie Rose dressing and garnished with smoked Salmon and fresh Lime.

Ballydougan Winter Salad - Mixed Salad leaves with fresh Pear, Parmesan, smoked Bacon and roasted Hazelnuts tossed in a light Balsamic Dressing.

(G Free) Warm shredded Duck served with mixed Salad leaves and Winter Fruits.

(V) (G Free) Warm Goats Cheese Tartlet served with Red Onion Marmalade.

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Ballydougan Roast Turkey Breast and honey glazed Gammon with a mild Sage and Onion Stuffing.

Herb crusted Salmon fillet served with a Tomato & Basil sauce.

(G Free) Oven roasted Pork fillet with an Apple and Cider Jus.

Roast sliced Chicken fillet with a red Pepper Couscous filling, wrapped with Parma Ham & served with a creamy smoked Bacon sauce.

All above served with fresh seasonal Vegetables & Potatoes.

(V) Creamy Risotto with roasted Butternut Squash, Parmesan shavings and toasted Pine nuts

Side orders:

Chunky Chips £ 3.15 per portion





Homemade Christmas Pudding served with a Cognac Crème Anglaise.

Ballydougan Festive Trifle.

Warm Pear and Almond tartlet served with Pecan and Maple Ice Cream.

(6 Free) Warm Chocolate Pudding with a Chocolate & Orange sauce and Vanilla Ice Cream.

Seasonal Cheesecake

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Freshly brewed Tea or House Coffee.

Speciality Tea or Coffee £1.50 supplement

Tariff £ 27.00 per person.

Beverage Selection:

Still/Sparkling Water, per Glass	£ 1.60
Still/Sparkling Water 750ml bottle	£ 3.50
Soft Drinks - Coke, Diet Coke, Fanta Orange, Sprite	£ 1.65
Fruit Juice - Apple, Orange or Cranberry	£ 1.70
Shloer (750ml)	£ 4.95
Corkage	£ 3.50

Deposit of £ 10.00 per person required at time of booking (non-refundable & non transferable. Lost deposits cannot be deducted from final bill). All final menu orders & numbers will be minimum charged.

ONLY ONE BILL PER TABLE WILL BE ISSUED. We are unable to divide Group bills.

FOOD ALLERGIES & INTOLERANCES. All our recipes, including those using nuts, flour, eggs & shellfish are prepared in an open kitchen. We cannot guarantee that there will be no traces of these foods in any of our dishes. A file is available regarding ALLERGENS used as ingredients in some of our recipes. Please speak to your Waitress if you wish to view this information or if you have a food allergy or special dietary requirement.





For Reservations or to order in advance..... [Tel: 028 3834 2201](tel:02838342201)

[Ballydougan, a unique and special dining experience](#)

**Ballydougan Christmas Holidays - We will close at 3.00pm on
Christmas Eve... Re-opening 9.00am Thursday 4th January 2018.**

