

## Festive Afternoon Tea

Served throughout December  
Monday - Saturday:  
12noon - 4.45pm

Your delicious Afternoon Tea  
comprises of:

Pot of Tea or Coffee,  
Assorted Finger Sandwiches,  
Homemade Scones  
with Butter, Jam & Cream,  
Fruit Trifle,  
Mince Pies,  
Chef's selection of Cake  
- all served on a traditional tea-stand.

only...

*£20.95 per person!*



## Gift Cards at Rosspark

Gift Cards can be purchased online or at the Hotel to give as Christmas Gifts to Family and Friends. These may be used as part or full payment within Rosspark (including towards accommodation costs).

Gift Cards can be made  
to any requested value.



## Christmas Party Nights

5 Course Dinner  
with Live Entertainment

by *Freefall*

Saturday 7th & 14th December

### Starter

Rosspark Vegetable Broth with Crusty Roll  
Melon Cocktail, Winter Berries & Crème Fraîche  
Chicken Caesar Salad, Baby Gems & Caesar Dressing

Refreshing Seasonal Fruit Sorbet

### Main Course

all served with a selection of Festive Vegetables and Potatoes

Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy  
Roast Ribeye of Beef, Yorkshire Pudding  
& Peppercorn Sauce  
Oven Roast Salmon with Tomato & Basil Cream  
Stuffed Portobello Mushroom, Teriyaki Vegetables (v)

### Dessert

Homemade Plum Pudding with Brandy Sauce  
Fresh Fruit Pavlova with Seasonal Coulis  
Fresh Cream filled Profiteroles with Chocolate Sauce



Book a party of 16 or more & receive  
**1 Complimentary Room**  
Book a party of 30+ & receive  
**2 Complimentary Rooms**

Deposit of **£15.00** per person is required on all Party Night Bookings, the balance of the payment and pre-order (starter, main course and dessert) must be received by Friday 29th November 2024.

A naming list must also be provided which can be displayed on the table on the night of the function.



## Special Accommodation Rates

When attending any Christmas Function or enjoying Christmas Dining in the Restaurant from 1st to 30th December 2024. Our special accommodation rates are:

**£119** per double/twin room with full Irish breakfast for 2 persons sharing (*normally £139*)

**£99** per single room with full Irish breakfast for 1 person (*normally £119*)

Please be aware that accommodation is sold strictly on a "first come basis", it is therefore advisable for any guests wishing to stay to book as early as possible and the full payment should be settled on check-in at Reception

**DRESS CODE IN DECEMBER IS SMART**  
STRICTLY NO DENIM OR TRAINERS (right of admission can be refused)

### TERMS & CONDITIONS

All payments are strictly non-refundable and non-transferable during the month of December and may not be used as part payment for the final balance. should your numbers decrease.

### 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.

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.

### CHRISTMAS OPENING

CHRISTMAS EVE: food served 12noon - 3.00pm  
CHRISTMAS DAY: CLOSED



ROSSPARK  
HOTEL

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R  
ROSSPARK  
HOTEL

MERRY

# Christmas



TWO THOUSAND AND TWENTY FOUR



## Christmas Lunch

Served Monday - Saturday 12noon - 2.30pm

### Starter

Rosspark Vegetable Broth

Prawn Cocktail, dressed Leaves & Marie Rose Sauce with Freshly Baked Wheaten Bread

Seasonal Melon Cocktail, Winter Berries & Crème Fraiche (v)

Cream Soup of the Day

Shredded Crispy Duck, Tossed Dressed Leaves, served with Honey & Mustard Dressing

### Main Course

All served with a Selection of Festive Vegetables & Potatoes

Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy

Buttered Breast of Chicken, wrapped in Maple Cured Bacon with Mushroom Sauce

Roast Ribeye of Beef, Yorkshire Pudding & Pepper Sauce

Oven Roast Salmon served with Tomato & Basil Cream

Stuffed Portobello Mushroom with Teriyaki Vegetables (v) (vegan)

### Dessert

Homemade Plum Pudding with Brandy Sauce

Fresh Fruit Pavlova with Fruit Coulis

Fresh Cream filled Profiteroles with Chocolate Sauce

Raspberry Ruffle Cheesecake with Fresh Cream & Fruit Coulis



## Christmas Dinner

Served Monday - Saturday 7.00pm - 8.45pm

### Starter

Rosspark Vegetable Broth

Chinese glazed Chicken Skewers, tossed Leaves, Curry Alioli

Prawn Cocktail, dressed Leaves & Marie Rose Sauce with Freshly Baked Wheaten Bread

Shredded Crispy Duck, tossed dressed Leaves, served with Honey & Mustard Dressing

Cream Soup of the Day

### Main Course

All served with a Selection of Festive Vegetables & Potatoes

Chargrilled Sirloin with Peppercorn Sauce, Tobacco Onions & Balsamic Tomatoes (£12.00 surcharge)

Roast Stuffed Turkey & Ham, Chipolatas & Rich Gravy

Oven Roast Salmon, Parmesan Crust, Tomato & Basil Cream

Buttered Breast of Chicken, wrapped in Maple Cured Bacon with Mushroom Sauce

Honey Half Roast Duck with Sweet Onion & Thyme Jus

Stuffed Portobello Mushroom with Teriyaki Vegetables (v) (vegan)

### Dessert

Homemade Plum Pudding with Brandy Sauce

Fresh Fruit Pavlova with Fruit Coulis

Farmhouse Cheeses with Biscuits & Chutney

Raspberry Ruffle Cheesecake with Fresh Cream & Fruit Coulis



**Live Entertainment** in our Lobby Bar by **Ryan Price**

Saturday 7<sup>th</sup> & 14<sup>th</sup> December 2024

Times: 9:15pm - 11:15pm

## Christmas Sunday Lunch

Served Sunday 12noon - 3.15pm

### Starter

Chinese glazed Chicken, toasted Ciabatta & Garlic Alioli

Cream Soup of the Day

Melon Cocktail, Winter Berries & Crème Fraiche (v)

Rosspark Vegetable Broth

Traditional Prawn Cocktail, mixed Leaf Salad & Marie Rose Sauce

Broccoli, Sundried Tomato & Mushroom Pasta, grated Cheddar (v)

### Main Course

All served with a Selection of Festive Vegetables & Potatoes

Roast Rib Eye of Beef, Yorkshire Pudding & Peppercorn Sauce

Roast Stuffed Turkey & Ham, Chipolatas & Traditional Gravy

Honey Boneless Half Roast Duck served with Orange & Blueberry Jus

Oven Baked Salmon, Tomato & Basil Cream

Pan Seared Chicken, Sage & Bacon Stuffing, Onion & Thyme Jus

Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

### Choice of Dessert

Served with Tea or Coffee



Children are advised to be on their best behaviour this year, as Santa is expected to be in the Hotel on

Sunday 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> & 22<sup>nd</sup> December during our Sunday Lunch Sittings!

## Boxing Day

Served Thursday 26<sup>th</sup> December 12noon - 7.00pm

### Starter

Prawn Cocktail, tossed dressed Leaves with Marie Rose Sauce

Chinese glazed Chicken, toasted Ciabatta & Garlic Alioli

Cream of Tomato & roast Red Pepper Soup

Crispy Duck Salad, tossed Baby Leaves, Hoisin Dressing & Prawn Crackers

Wedges of Minted Honeydew Melon, Raspberry Sorbet, Fruit Salsa & Coulis (v)

Rosspark Vegetable Broth

### Main Course

All served with seasonal vegetables and potatoes

Roast Ribeye of Beef, Yorkshire Pudding with Onion & Thyme Gravy

Roast Stuffed Turkey & Ham, Chipolatas with Traditional Gravy

Pan Fried Buttered Chicken, smoked Bacon & Herb Stuffing, Mushroom Sauce

Oven Roast Salmon, Parmesan Crust with Tomato & Basil Cream

Honey Boneless Half Roast Duck, Blueberry & Orange Jus

Herb Roasted Leg of Lamb, Herb & Garlic Jus

Tenderstem Broccoli, slow roast Tomato & Mushroom Pasta Bake, Crusty Ciabatta (v)

### Choice of Dessert

Served with Tea or Coffee

