

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...

£24.95 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

4 Course Dinner
with Live Entertainment
by *Peach*

Saturday 12th & 19th December

(All parties to be seated by 7.30pm sharp)

Starter

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

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 Sauce
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

**FOLLOWED BY TEA OR COFFEE
WITH CHOCOLATES**



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) and naming list must be received by **Friday 27th November 2026**.

Special Accommodation Rates

When attending any Christmas Function or enjoying Christmas Dining in the Restaurant from 1st to 30th December 2026.

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 GUESTS ARE 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.

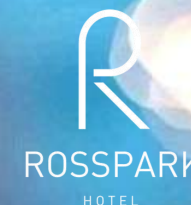
CHRISTMAS OPENING

CHRISTMAS EVE: food served 12noon - 3.00pm

CHRISTMAS DAY: CLOSED



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



MERRY

Christmas



TWO THOUSAND AND TWENTY SIX

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
Deep Fried Brie Wedges, Pear Salad
& Sweet Apple Syrup

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, Tomato Crust &
Spinach & Parmesan 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 & White Chocolate Cheesecake
with Fresh Cream & Fruit Coulis



Christmas Dinner

Served Monday - Saturday 7.00pm - 8.45pm

Starter

Rosspark Vegetable Broth
Salted Chili Chicken, rolled in Rice Flour, with Tossed Leaves,
Perinaise Dip & Crusty Ciabatta
Prawn Cocktail, Dressed Leaves & Marie Rose Sauce
with Freshly Baked Wheaten Bread
Seasonal Melon Cocktail, Winter Berries, Crème Fraiche
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, Tomato Crust
& Spinach & Parmesan Cream
Buttered Breast of Chicken, wrapped in Maple Cured
Bacon with Mushroom Sauce
Slow Roast Spiced Pork Belly, Apple Compote & Onion 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 & White Chocolate Cheesecake
with Fresh Cream & Fruit Coulis



Live Entertainment in our Lobby Bar
Saturday 12th & 19th December 2025
Times: 9:15pm - 11:15pm

Christmas Sunday Lunch

Served Sunday 12noon - 3.15pm

Starter

Cajun Chicken Ceasar Salad, Baby Gems & Ceasar Dressing
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
& Crusty Ciabatta (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
Herb Roast Leg of Lamb, Sweet Onion & Rosemary Jus
Oven Baked Salmon, Tomato Crust
& Spinach & Parmesan Cream
Pan Seared Chicken, Sage & Bacon Stuffing, Onion
& Thyme Jus
Stuffed Portobello Mushroom, Teriyaki Vegetables (vegan)

Dessert

Trio of Desserts (Mini Plum Pudding, Pavlova & Profiterole)
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 6th, 13th & 20th December

Boxing Day

Served Saturday 26th December 12noon – 7.00pm

Starter

Prawn Cocktail, tossed dressed Leaves
& Marie Rose Sauce
Cajun Chicken Ceasar Salad, Baby Gems
& Ceasar Dressing
Slow Roast Tomato, Mushroom & Broccoli Pasta
& Crusty Ciabatta
Cream of Curried Parsnip Soup
Wedges of 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
Chargrilled Vegetable Stack glazed with French Brie (v)

Dessert

Trio of Desserts (Mini Plum Pudding, Pavlova & Profiterole)
Served with Tea or Coffee

