Boxing Vay Carvery

£16.95 per person, £7.50 for under 12yrs old.

STARTERS

- * Prawn and avocado salad with brandy Marie-Rose sauce
- * Butternut squash & cumin soup with crusty bread
- * Homemade chicken liver pate, red onion chutney and Melba toast
- * Brie and caramelised onion tart with mixed leaves



- * Selection of carved meats with all the trimmings
- * Vegetarian option available

DESSERTS

- * Sticky toffee pudding with hot toffee sauce
- * Chocolate orange mousse with fresh whipped cream
- * Winterberry cheese cake with Chantilly cream
- Mixed fruit pavlova

TEA / COFFEE AND CHOCOLATE MINTS







£45.00 per person

Join us and have a ball with our terrific 6 course meal followed by live DJ, dancing and then bringing in the new year with a complimentary glass of fizz!

STARTER

* Smoked salmon and crayfish tail salad, horseradish sauce and granary bread

SOUP

* Tomato and basil soup with homemade wheaten bread

ZNIAN

- * Fillet of beef wellington served with roast potatoes and rich port sauce
 - * Baked seabass, on winter greens with baby new potatoes and a sparkling wine cream sauce
 - * Individual Mediterranean vegetable wellington served on a tomato & herb sauce

DESSERTS

- * Straboffee (strawberry and banana gateaux) with fresh cream
 - * Bailey's cheesecake with Chantilly cream
 - * Apple tart with Christmas pudding ice cream

CHEESE BOARD

Cheese board for the table, selection of brie, Irish cheddar, apricot cheddar and stilton with red onion chutney and Parma ham, crackers and celery.

TEA / COFFEE AND CHOCOLATE MINTS



PORTRUSH ATLANTIC

www.portrushatlantic.com | +44 (0) 28 7082 6100 | info@portrushatlantic.com



Christmas on...
the Coast 9

Christmas & New Year 2017 at Portrush Atlantic Hotel



It's the most wonderful time of the year, so spend it with family and friends on the coast.

Our promise of a fun filled event, delicious food and a warm welcome will make this year's festive season one you'll remember for years to come.

We will take you through every detail, from the organisation to the delivery of your event.

For more information or booking enquiries. contact the Events Team today on +44 (0) 28 7082 6100 or email info@portrushatlantic.com



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Christmas Day Accommodation Offer

Enjoy one night bed & breakfast with Christmas Day Lunch from £165 per night (based on 2 people sharing a twin/double room). Two nights bed & breakfast with Christmas Lunch for two people from £210 (based on 2 people sharing a twin/double room).

Santa Sunday

SUNDAY 10th DECEMBER 3 course lunch with tea / coffee, gift for child and a photo with Santa!

£16.95 per person (adult) £8.95 per child under 5's go free.



Christmas Party Menu

2 courses £15.95 per person | 3 courses £18.95 per person.

Served lunch and dinner / party or restaurant. Private room & after dinner entertainment available on request.

STARTERS

- * Prawn and avocado salad with brandy Marie-Rose sauce
- * Winter broth with crusty bread
- * Homemade chicken liver pate, red onion chutney and Melba toast
- * Brie and caramelised onion tart with mixed leaves

MAINS

- * Roast turkey and ham, pigs in blankets, roast potatoes, mash & stuffing
- * Roast rib of beef, Yorkshire pudding, roast potatoes, red wine & onion gravy
- * Grilled salmon on a bed of mixed greens with new potatoes and a lemon and chive cream sauce
- * Pork loin stuffed with apricot stuffing, roast potatoes and apple cider gravy
- * Roasted nut loaf with honey roasted root vegetables and a cranberry and

DESSERTS

- * Traditional Christmas pudding with brandy sauce
- * Chocolate orange mousse with fresh whipped cream
- * Winterberry cheesecake with Chantilly cream
- *Strawberry and lime paylova

TEA / COFFEE AND CHOCOLATE MINTS

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Christmas Day Carvery Menu

£49.95 per person. Served 12pm - 3pm.

STARTERS

- * Homemade vegetable broth with crusty bread
- * Prawn and avocado salad with brandy Marie-Rose sauce
- * Smoked salmon with horseradish cream and wheaten bread
- * Breaded garlic mushrooms with garlic mayo
- * Trio of melon with a raspberry coulis

MAINS

- * Roast leg of lamb
- * Roast turkey
- * Roast ham
- * Roast rib of beef on the bone
- * Nut roast

Served with all the trimmings

DESSERTS

- * Traditional Christmas pudding with brandy sauce
- * Chocolate orange cheesecake with Chantilly cream
- * Sherry trifle
- * Lemon meringue drizzle cake with citrus crunch ice cream

TEA / COFFEE AND CHOCOLATE MINTS



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