

Christmas Programme 2016



Celebrate the Festive Season with us!

The Percy French Inn, set in the grounds of the Slieve Donard Resort, is the perfect place for a relaxed Christmas celebration. With our unique setting, huge roaring fire and the warmest of welcomes, the Percy French offers the finest local festive produce and hospitality.

We look forward to welcoming you this festive season.





Festive Sunday Lunches

On Sundays in December join us for a sumptuous festive Sunday Lunch.

Lunch served 12.30 – 5pm. Adults £20 and children £10 (aged 4 – 12)

Create your own Christmas Party

The Percy French is an ideal place for parties of all sizes, and has the options of the Rosie Kilraine Suite or Gallery Room for private use and for larger group bookings. Please contact the manager on **028 4372 3175** to discuss your options.





FESTIVE DINING

Our special 4 course festive menu is available for both lunch and dinner throughout December. An à la carte menu is also available on request.

Festive Menu served 12:30pm-9:30pm daily £25 per person and children £12 (aged 4-12)

Menu

Cream of Leek and Potato Soup served with Irwin's Guinness Wheaten Bread

Melon Fan with a Mixed Berry Compote

Classic Prawn Cocktail – Prawns in Marie Rose Sauce, served with Irwin's Guinness Wheaten Bread. Salad and twist of Lemon

Chicken Liver Pâté Served on Irwin's Toasted Soda Bread With Rocket and Red Onion garnish and Spiced Pear Chutney

Traditional County Down Turkey and Ham with Roast Potatoes, Stuffing, Chipolata Sausages, Roasted Vegetables and Rosemary Jus

Daube of Irish Beef – Slow Braised Daube of Beef served in Red Wine, Mushroom and Onion Jus served with Causeway Chips

> **Glenarm Organic Salmon** served with Basil Mash, Steamed Broccoli and Sun Dried Tomato Tapenade

Roast Stuffed Loin of Irish Pork served with a homemade Champ Croquette, Seasonal Vegetable Selection and Homemade Apple Sauce

Locally Sourced Vegetable Goulash served with Creamy Mash

Traditional Christmas Pudding served with Brandy Sauce

Ice-Cream Slider – Layered Ice-Cream Terrine made with 3 locally produced Glastry Farm Ice-Creams- Heavenly Chocolate, Yellowman Honeycomb, and Lavender and Raspberry, on a light Vanilla Sponge Base with a Berry Compote

Raspberry and White Chocolate Cheesecake served with Fresh Cream and Raspberry Coulís

Sticky Toffee Pudding served with Toffee Sauce and Glastry Farm Vanilla Bean Ice-Cream

Thompson's Finest Family Tea and Bewley's Resort Blend Coffee

CHRISTMAS DAY LUNCH

Join us for a sumptuous Christmas Day lunch in the Percy French!
With a mulled wine reception, fabulous festive feast with all the trimmings, a visit
from Santa with gifts for all the children and musical entertainment from our pianist,
the Percy French is the perfect spot in which to enjoy your Christmas celebrations.

Lunch is served 12.30 – 2.30pm £60 per person and £35 children (4-12 years)

Menu

Melon Fan with a Mixed Berry Compote

Classic Prawn Cocktail – Prawns in Marie Rose Sauce, served with Irwin's Guinness Wheaten Bread, Salad and twist of Lemon

Chicken Liver Pâté Served on Irwin's Toasted Soda Bread With Rocket and Red Onion garnish and Spiced Pear Chutney

> **Homemade Ballybrie Wedge** coated in a Irwin's Soda Bread Crust served with Cranberry Puree

> > Cream of Leek and Potato Soup

Traditional County Down Turkey and Ham with Stuffing, Chipolata Sausages, Seasonal Vegetables and rich Pan Jus

Roast Ribeye of Irish Beef served with Creamy Mash, Roast Potato, Seasonal Vegetable Selection, Yorkshire pudding and a Red Wine and Thyme Jus

Glenarm Organic Salmon served with Basil Mash, Steamed Broccoli and Sun Dried Tomato Tapenade

Roast Leg of Lamb served with Creamy Mash, Roast Potato, Seasonal Vegetable Selection and a Rosemary Jus

Roast Stuffed Loin of Irish Pork served with a homemade Champ Croquette, Seasonal Vegetable Selection and Homemade Apple Sauce

Locally Sourced Vegetable Goulash served with Creamy Mash

Chef's Selection of Desserts

Thompson's Finest Family Tea and Bewley's Resort Blend Coffee

NEW YEAR'S EVE DINNER

The atmospheric Percy French is the perfect venue to enjoy fine cuisine with family and friends this New Year's Eve. Enjoy a 5 course magnificent celebration dinner, including a sparkling wine drinks reception and live musical entertainment from our pianist for only £45 per person.

Dinner served 5 - 9.30pm (Children's menu available)

All bookings must be pre-paid at time of Reservation.



Welcome Drinks Reception

Homemade Ballybrie Wedge on a bed of Mixed Leaves with a Cumberland Dressing

Duck Liver Pâté served on Irwin's Toasted Soda Bread with Rocket and Red Onion garnish and Spiced Pear Chutney

Classic Prawn Cocktail - Prawns in Marie Rose Sauce, served with Irwin's Guinness Wheaten Bread, Salad and twist of Lemon

Fan of Melon with a Fruit Coulis

Cream of Leek and Potato Soup

Glenarm Organic Salmon served with Basil Mash, Steamed Broccoli and Sun Dried Tomato Tapenade

Northern Irish Sirloin Steak served with Causeway Chips and Peppercorn Sauce

Rump of Irish Lamb - Braised and served on a bed of Mint Mash, with a Red Wine, Pear and Lime Chutney Jus

Roast Butterflied Half Chicken - Locally reared Carnbrooke Chicken, roasted with Lemon and Hastings' homegrown Rosemary and accompanied by Sweet Potato Chips and a warm Bean Salad

Locally Sourced Vegetable Goulash served with Creamy Mash

Chef's Selection of Desserts

Thompson's Finest Family Tea and Bewley's Resort Blend Coffee





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