



DUNADRY
HOTEL AND GARDENS

MERRY CHRISTMAS
& A HAPPY NEW YEAR

CHRISTMAS PARTY NIGHTS

Enjoy a delicious 4 course festive meal & live entertainment from **The Smoking Jackets** on these dates:

Friday 6th Dec **SOLD OUT**
Saturday 7th Dec
Friday 13th Dec
Saturday 14th Dec **SOLD OUT**
Friday 20th Dec
Saturday 21st Dec **SOLD OUT**

Party Night Menu

£40^{PP}

OVERNIGHT SPECIAL OFFER

Attending a Christmas party night?

Stay overnight and wake up the next morning to a full cooked breakfast

FROM ONLY **£55** PER PERSON SHARING

Based on 2 sharing | only available if attending a Christmas party night
This night fills quickly so book now to avoid disappointment.

E: events@dunadry.com T: 028 9443 4343



FESTIVE AFTERNOON TEA

Mon-Sat: 2pm-5pm

Take some time out this Christmas to have a catch up with friends over a beautifully crafted festive afternoon tea. Start with a selection of savouries including sandwiches, homemade scones with clotted cream and sweet Jam. Indulge in the beautiful selection of festive pastries.

£22^{PP}

ADD GLASS OF
PROSECCO FOR
AN EXTRA

£4

RING IN 2020

NYE GALA DINNER

£72^{PP}

Ring in the new year with Dunadry Hotel and receive the following:

On arrival enjoy a champagne cocktail reception.

Once inside the majestically decorated grand ballroom you will be treated to a gourmet 6 course menu, expertly crafted by our talented team of chefs.

Dance the night away to the fabulous sounds of **The Smoking Jackets**.

Ring in the New Year with a piper and finish the night with a traditional stew and homemade wheaten bread.

Have your taxi pick you up at the front door or even better stay the night and wind down with a night cap at the residents Bar.

NYE ACCOMMODATION RATES

Stay over and enjoy full breakfast the following morning

FROM ONLY **£129** PER ROOM (BASED ON TWO SHARING)

A deposit of £10 per person is required on booking. This event will sell out quickly so book early to reserve your Place.

PIANO CHRISTMAS LUNCH

Friday 20th December

4 course Christmas lunch with pianist
See Christmas lunch menu

£25^{PP}

SANTA SUNDAY CARVERY & CAROLS

Sunday 15th December

Enjoy an extra special Christmas Sunday carvery with all the family. Enjoy a delicious carvery whilst enjoying festive carols along with a special visit from Father Christmas. After lunch relax by the open fire in the iconic copper bar

£25 ADULTS | £12.50 CHILDREN

CHRISTMAS LUNCH

12PM - 3PM | £24

STARTERS

Pearls of Melon, Cassis Berries & Champagne Mojito Syrup
Cajun Chicken Caesar Salad, Pancetta Lardons, Soda Bread
Croutons, Shaved Parmesan & Caesar Dressing
Smoked Salmon & Prawn Bound in Avocado and Chilli Aioli,
Yardsman Wheaten Bread and Dressed Rocket
Apple Celeriac & Parsnip Soup Served with Crusty Bread Roll
Smooth Duck Liver Pate, Red Onion & Quince Chutney Brioche Loaf

MAINS

Local Farm Turkey & Honey Baked Ham, Sage Stuffing,
Port Cranberry Sauce & Chipolatas
8oz Sirloin of Beef, Yorkshire Pudding & Pink Peppercorn Sauce*
Oven Roast Fillet of Salmon with Champagne & Mussel Sauce
Roast Butternut Squash Risotto with Sage & Walnut Pesto & Toasted Bread
Pan Fried Breast of Chicken, Leek & Wild Mushroom Volute
*£5.50 steak supplement

**All Served with Festive Trimmings, Buttered Mash, Roast Potatoes,
Sprouts with Shallot and Pancetta and Honey Roast Vegetables**

SWEET

Salted Caramel & Chocolate Tart with Hazelnut Praline Mascarpone
Baileys Irish Cheesecake, Butterscotch Sauce
Anglaise & Cranberry, White Chocolate Cookie
Traditional Christmas Pudding, Brandy Sauce, Vanilla Bean Ice-Cream
Amaretto Eggnog Panna Cotta White Chocolate & Cranberry Cookie

Tea, Coffee & Miniature Mince Pies

CHRISTMAS DINNER: £30

From 5pm-8:30pm (Menu available on request)

CHRISTMAS PARTY

NIGHT | £40

STARTERS

Pearls of Melon, Cassis Berries & Champagne Mojito Syrup
Smoked Salmon & Prawn Bound in Avocado and Chilli Aioli,
Yardsman Wheaten Bread and Dressed Rocket
Apple Celeriac & Parsnip Soup with Crusty Bread Roll

MAINS

Local Farm Turkey & Honey Baked Ham, Sage Stuffing,
Port Cranberry Sauce & Chipolatas
Roast Sirloin of Beef, Yorkshire Pudding & Pink Peppercorn Sauce
Oven Roast Fillet of Salmon with Champagne & Mussel Sauce
Roast Butternut Squash Risotto with Sage & Walnut Pesto & Toasted Bread

**All Served with Festive Trimmings, Buttered Mash, Roast Potatoes,
Sprouts with Shallot and Pancetta and Honey Roast Vegetables**

SWEETS

Salted Caramel & Chocolate Tart with Hazelnut Praline Mascarpone
Baileys Irish Cheesecake, Butterscotch Sauce
Anglaise & Cranberry, White Chocolate Cookie
Traditional Christmas Pudding,
Brandy Sauce, Vanilla Bean Ice-Cream

TERMS & CONDITIONS

Deposits are non-refundable and non-transferable. No refunds will be made for persons not attending on the evening of the function.

Should the hotel, for reasons beyond its control, need to make any amendments to your reservation, we reserve the right to offer an alternative choice of facility.

The hotel may cancel your booking if:

The booking might, in the opinion of the hotel, prejudice the reputation of the hotel.

Scheduled payments are not received by the hotel by the agreed date.

MAKING A BOOKING

Simply follow these simple steps:

1 Firstly, call us on 02894 434343 and check if the date you require is available.

2 Make a reservation by phone, email or in person. We can hold a provisional booking for up to 14 days, after which, if we do not receive your deposit, it will automatically be released.

3 Confirm your reservation with a non-refundable deposit of £10 per person. This can be paid by cash (in person) or by credit/debit card (either in person or by phone).

4 Finally, confirm the menu choice for your guests no later than 14 days in advance. This should be accompanied by payment in full for the numbers you have confirmed as attending.

**To make an enquiry email:
events@dunadry.com**



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