

CHRISTMAS DAY AT CLANDEBOYE LODGE

This is the ultimate occasion - indulgent and luxurious. With a sumptuous 5-course festive feast, expert service and sensational styling, we've wrapped up everything you need for a perfect Christmas Day. Simply stunning!

Adults £180 | Children U12 £90 | U4's Eat Free



Book now by emailing christmas@clandeboyelodge.co.uk or call on 028 9185 2500. Please note that a full price, non-refundable deposit is required within 14 days of making your booking.



CHRISTMAS DAY MENU

ON ARRIVAL

Glass of Champagne or winter spiced mulled wine
Homemade focaccia, sourdough and wheaten bread
with dipping oils, tapenade and salted butter (V)
Green olives marinated in virgin olive oil and Maldon Sea Salt (V)

STARTERS

Caramelised Jerusalem artichoke soup
with burnt pear and walnut (VG)
Glenarm smoked salmon mousse
with crème fraîche, lime and dill
Portavogie prawn salad, sweet sherry and
tobacco mayo and blackened Irish wheaten bread
Wild wood pigeon, pork and duck terrine with
homemade quince jam and toasted sourdough
Smoked butternut squash, quinoa,
pomegranate, toasted almonds, feta cheese
and fresh mint leaves (V/VG option)
Potato, parsnip and chestnut terrine
with sage dressing (VG)

MAINS

Pan-roasted turbot with white wine
and mussels, sea vegetables and salsify
Free range County Down roast turkey, ham hock,
braised turkey leg, pork, sage and onion and
cranberry stuffing, chipolatas and pan gravy
Fillet of County Tyrone beef, port jus
and wild mushrooms
Roasted and glazed Gressingham duck
with spiced red cabbage and cranberries
Loin of Antrim Hills lamb with minted
Bearnaise, leeks and garden peas
Festive Wellington with beetroot, butternut
squash, lentils and sweet potato (VG)

All mains are served with organic baby root
vegetables, roast potatoes and mash

DESSERTS

Prune and Armagnac Christmas plum pudding
with cognac infused crème anglaise
Pear tarte tatin, Poire Williams chantilly
and hazelnut praline
Chocolate ganache cake with Amarena cherries
Espresso crème caramel with
pistachio biscotti (VG)
White chocolate and cranberry
bread & butter pudding
Selection of Irish artisan cheeses with celery,
black grapes, chutney, extra virgin olive oil
and sea salt crackers

Tea and coffee | Mince pies, brandy butter

