

A NIGHT TO REMEMBER

Whether it's a well-deserved night out with work colleagues or a get-together with friends, we have everything you need for your big Christmas night out. Enjoy a four-course Christmas feast, sip on seasonal cocktails and celebrate in style.

Dance into the night with a live band and DJ. Expect timeless classics, feel-good favourites and plenty of festive cheer from start to finish, with no city centre mayhem when it's time for home. A sense of occasion, a sense of style and a sense that you're at the best party in town – it will be a night to remember!

Why not make a night of it and enjoy an exclusive 15% discount* on an overnight stay with us? Don't leave it too late, book now.

*Subject to availability

2026 EVENT DATES

Date	Band	Price
Fri 4th Dec	Manouche Boys	£70.00pp
Sat 5th Dec	Peach	£72.50pp
Fri 11th Dec	Just Adam	£72.50pp
Sat 12th Dec	Just Adam	£72.50pp
Fri 18th Dec	Manouche Boys	£70.00pp
Sat 19th Dec	Manouche Boys	£70.00pp

BOOK NOW*

Visit clandeboyelodge.com/christmas
email christmas@clandeboyelodge.co.uk
or call **028 9185 2500** to book. Don't leave it too late!

* Minimum of 6 guests per party booking.



MENU

Fabulous food all wrapped up! Fresh, local produce, great service and amazing ambience in one wonderful dining experience. It's your big night out. Eat, drink and be very merry!

Starters

- Roast butternut squash soup with peppered croutons (GF/VG)
- Locally smoked salmon with black Irish wheaten bread, horseradish crème fraîche and caper berries (GF option)
- Confit of duck terrine with jalapeño and orange jam, toasted sourdough (GF option)
- Salad of spiced infused baby beets, Dart Mountain goats' cheese, rocket and Clandeboye Estate yoghurt (GF, VG option)

Main

- Pan fried North Atlantic loin of cod, crispy leek and tarragon cream (GF)
- Roast farm raised turkey and Irish ham, cranberry stuffing and pan gravy (GF option)
- Slow braised Broughshane point cut of beef, black peppercorn sauce (GF)
- Chestnut and butternut squash nut roast with red wine and porcini mushroom jus (GF/VG)
- Sweet potato, mushroom, kale and spinach Wellington with homemade vegan gravy (VG)

All mains are served with fresh seasonal vegetables, mash and roast potatoes

Puddings

- Deconstructed white chocolate cheesecake with ginger and chocolate cookie crumble (GF option)
- Dark chocolate ganache with cherry syrup-soaked sponge base and Amarena cherries
- Vegan dark chocolate mousse, cacao nibs, passionfruit and chamomile jelly (VG/GF)
- Glazed lemon torte with Chantilly cream
- Followed by Thompson's Family tea or freshly ground coffee

Menu items subject to availability