

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 £165 | Children U12 £85 | 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

Citrus-cured organic Glenarm salmon,
avocado purée and black fish roe
Homemade Sperrin Mountains venison terrine
with apricot chutney and toasted sourdough
Portavogie prawn salad, sweet sherry and
tabasco mayo, blackened Irish wheaten bread
Baked Cooleeney camembert with roasted grapes,
walnuts, rosemary and pink peppercorn crackers (V)
Melon, feta cheese and roasted butternut
squash with rocket and watercress (V, VG Option)
Brown cap and porcini mushroom soup
with parmesan croutons (V, VG Option)

MAINS

Pan-roasted turbot, fennel croquettes
and Pernod velouté
Free range County Down roast turkey, ham hock,
braised turkey leg, pork, sage, onion and
cranberry stuffing, chipolatas and pan gravy
Fillet of County Tyrone beef, port jus,
shallot marmalade and cherry vine tomatoes
Loin of Antrim Hills lamb with Madeira sauce,
glazed salsify, wild mushrooms and artichoke puree
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

Caramelised plum tart with
clementine crème fraîche
Dark chocolate mousse, cacao nibs,
passion fruit and chamomile jelly (VG)
Fresh basil and buttermilk pudding,
poached figs and homemade shortbread
Prune and Armagnac Christmas plum pudding
with cognac flavoured crème anglaise
Selection of Irish artisan cheeses, grapes,
celery, sourdough and spelt crackers

Tea and coffee | Mince pies, brandy butter

