

Drumadoon Christmas Lunch Menu

Home-made Winter Vegetable Broth *with Wheaten Bread*

Egg & North Sea Prawn Harlequin
with marie rose sauce and salad leaves

Golden Breaded Mushrooms *with Garlic Mayo Dip*

Chicken Liver Pate *with Cumberland Sauce and Toast*



'Mc Atamney's' Roast Beef
With Yorkshire Pudding and roast gravy

Roast Fillet of Chicken
wrapped in Bacon with mushroom and leek Sauce

Traditional Roast Stuffed Turkey & Ham
with all the seasonal trimmings

Herb Crumbed Fillet of Cod
with a creamy chive & chardonnay sauce

*All Served with Chefs' Selection
of Seasonal Vegetables and Potatoes*



Chocolate Gateau *with hot fudge Sauce*

Christmas Pudding *with Brandy Sauce*

Sherry Trifle *with fresh cream*



Tea or Coffee & Mints



£16.95 per person

Drumadoon Christmas Hours Of Business



Christmas Eve

Monday 24 December 2012

Close 5pm

Christmas Day

Closed

Boxing Day

Closed

Open As Normal

27 December 2012

New Years Eve

Close 9 pm

New Years Day

Closed

Open again Jan 2nd

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Christmas Pudding *with Brandy Sauce*

Sherry Trifle *with fresh cream*

Tea or Coffee & Mints

Drumadoon Christmas Evening Menu



Home-made Winter Vegetable Broth *with Wheaten Bread*

Prawn & Pineapple Salad
with marie rose sauce and wheaten croute

Chicken Tempura *with a Thai Dip*

Farmhouse Pate *with Cumberland Sauce and Toast*



Traditional Roast Stuffed Turkey & Ham
with all the seasonal trimmings

'Mc Atamney's ' Northern Irish Roast Beef
With Yorkshire Pudding and Roast Gravy

Roast Fillet of Chicken
With Peppered Cream Sauce and topped with Tobacco Onions

Pan Roasted Fillet of Salmon
with mushy pea mash and parsley & chive sauce

All Served with Chefs' Selection of Seasonal Vegetables and Potatoes



Chocolate Gateau *with Hot Fudge Sauce*

Granny Sue's Christmas Pudding *with Brandy Sauce*

TERRY'S Chocolate Orange Cheesecake *with Fresh Cream*

Ice Cream Sundae

2 Course £16.95 per person

3 Course £19.95

**Includes
Tea or Coffee & Mints**