



## THE PRIMROSE

### Christmas Booking Terms and Conditions

All bookings will be held for 7 days only. A signed booking form must be returned to The Primrose within 7 days accompanied by a non-refundable deposit of £10.00 per person. These can be downloaded from our website. Any booking unconfirmed after 7 days will be cancelled. All deposits are non-transferable and non-refundable.

Pre order sheets will be available to download from our website in November. These must be completed along with final payment and sent to us up to 14 days before your party date. Failure to do so may result in your booking being cancelled without refund. This pre order will be treated as final.

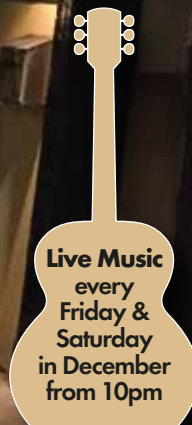
There will be no refunds/transfers on any final balances paid. Personal and company cheques are only accepted for pre payments and final balances. We do not accept cheques on the day of your Christmas party.

Numbers may increase up to 48 hours prior to date of booking, subject to availability, with full payment due at that time. No shows on the day of the booking will result in the full payment being kept with no exceptions. No correspondence will be entered into.

Management reserve the right to refuse admission with no refunds given.



# CHRISTMAS PARTY MENUS 2018



Live Music  
every  
Friday &  
Saturday  
in December  
from 10pm

# CHRISTMAS PARTY LUNCH MENU 2018

## FIRST COURSE

**Spiced Lentil & Vegetable Soup**  
with Guinness wheaten bread

**Chicken & Ham Hock Terrine**  
with a tangy Piccalilli, toasted brioche

**Golden Brie Wedges**  
Ballymaloe relish, crispbread

## MAIN COURSES

**Traditional Co Antrim Roast Turkey & Ham**  
with sage & onion stuffing, chipolatas and rich pan gravy

**Northern Irish Roast Beef**  
Yorkshire pudding, mushroom & peppercorn sauce

**McCartney's Of Moira 'Marmalade' Cumberland Sausage**  
with a rich onion gravy & tobacco onions

*Served with creamy mash, roasted potatoes, brussel sprouts & crushed root vegetables*

or

**Roasted Hake**  
on rustic potatoes bound with sun blushed tomatoes, sweet peppers,  
black olives, rosemary & chunky mild chorizo

## DESSERT

**Christmas Pudding with Brandy Sauce**  
or

**Lemon Curd Tart, Toasted Meringue**  
or

**Boozy Black Forest Trifle**

Three Courses plus Tea or Filter Coffee

**Lunch £22 per person**

# CHRISTMAS PARTY DINNER MENU 2018

## FIRST COURSE

**Spiced Lentil & Vegetable Soup**  
with Guinness wheaten bread

## SECOND COURSE

**Chicken & Ham Hock Terrine**  
with a tangy Piccalilli, toasted brioche

**Spicy Firecracker Chicken**  
Asian marinated & lightly battered then tossed in a spicy chilli sauce,  
served on mixed leaves

**Prawn Cocktail**  
Succulent Prawns tossed in Marie Rose sauce  
with Guinness wheaten & mixed leaves

## MAIN COURSES

**Traditional Co Antrim Roast Turkey & Ham**  
with sage & onion stuffing, chipolatas and rich pan gravy

**Herb Crusted Salmon Fillet**  
with dill cream

**8oz Roast Sirloin of Beef**  
with a Yorkshire pudding & a mushroom & peppercorn sauce

*Served with creamy mash, roasted potatoes, brussel sprouts & crushed root vegetables*

**Bacon Chop**  
Honey & grain mustard glaze, fat chips & a soft fried egg

## DESSERT

**Christmas Pudding with Brandy Sauce**  
**Lemon Curd Tart, Toasted Meringue**  
**Orange Cream Profiteroles, Chocolate Sauce**

Three Courses plus Tea or Filter Coffee

**Dinner £30 per person**

For Vegetarian &  
Special Dietary options,  
please visit the  
menus page on  
our website