

Drumadoon

THIS CHRISTMAS

Drumadoon Christmas Dining

Get your Celebrations off in style this Christmas with a complimentary glass of chilled sparkling wine with every reservation

4 Course Christmas Dinner

Choose any 3 courses from the menu on the reverse followed by freshly brewed Tea or Coffee and Mints

Bookings of 12 or more please pre order
Confirmation with a deposit of £5 per person



Drumadoon Christmas Lunch

Monday - Saturday • Noon to 4.00pm

Winter Vegetable Broth with homemade wheaten bread

Egg and Prawn Harlequin with Marie Rose dressing

Honeydew Melon with orange slices

Roast Stuffed North Antrim Turkey with Ulster Ham with all the seasonal trimmings

Poached Salmon on a bed of creamy white wine warm potato salad

Pork Schnitzel with mushroom cream sauce

All served with Chef's choice of vegetables and potatoes

Sherry Trifle with fresh cream

Our Own Christmas Pudding with brandy sauce

Chocolate Fudge Cake with vanilla ice

Reservations
028 2763 8736
www.drumadoon.com



Main Course only



2 Course



3 Course

STARTERS

YULETIDE VEGETABLE BROTH
with homemade wheaten bread

TERRINE OF HOUSE PÂTÉ
Farmhouse chicken liver and mushroom pâté
with cumberland sauce

CHICKEN CAESAR SALAD
Strips of chicken on a tossed caesar salad

POTATO WEDGES
Deep fried potato skins with lettuce, mayo
and sweet chilli drizzle
add a topping of bacon & cheese

TRADITIONAL PRAWN COCKTAIL
North Irish Sea prawns on a salad garnish
smothered in marié rose sauce

TRIO OF EGG MAYONNAISE
Salad garnish with mayo and Marie Rose dressing

REFRESHING FRUIT SALAD
Seasonal fruits and melon, with a berry compote

BREADED MUSHROOMS
Golden breaded mushrooms with a garlic dip

GARLIC BREAD

GARLIC BREAD with melted cheese

WEDGE OF BRIE
Breaded wedge of brie with a Cumberland sauce

SMOKED SALMON & CAPERS SALAD
on wheaten raft with lemon mayo drizzle

MAIN COURSES

Beef & Pork Dishes

8oz RUMP STEAK
served to your liking, topped with
tobacco onions and salad garnish

STEAK & CHICKEN
6oz minute steak with grilled chicken breast
served with onion rings, tomato and peppered sauce

6OZ IRISH PRIME SIRLOIN grilled to your taste
served with tobacco onions and peppered sauce

12OZ IRISH BEEF SIRLOIN grilled to your taste
served with tobacco onions and peppered sauce

CHILLI BEEF PITTA Pan fried strips of beef, onions,
peppers in pitta bread served with chilli & garlic drizzle

BEEF STIR FRY Marinated strips of beef with mixed
vegetables and egg noodles in a chilli plum sauce

THE DRUMADOON MIXED GRILL
8oz rump steak, breast of chicken, bacon rashers,
pork sausages, pork cutlet, tomato, onion rings
£4 Supplement

BEEF TOSTADAS Stir fried chilli beef with sauted
onions layered with tortilla with sour cream guacamole
and tomato salsa

PORK SCHNITZEL Tenderised breaded pork fillet
medallions with apple and red onion marmalade

GRILLED GAMMON Grilled Ulster gammon
with pineapple or two fried eggs

DRUMADOON HOUSE BURGER
8oz homemade 100% ground beef on grilled bacon, irish
cheddar, pineapple, salad and mayo garnish in a floury bun

PORK CUTLETS Served with Bramley apple sauce

Fish

BATTERED COD FILLET on a bed of mushy peas

GRILLED SALMON FILLET
with crushed potatoes and balsamic drizzle,
spring onions & parmasan

PRAWN SALAD north irish sea prawns on a raft of
wheaten loaf with mixed leaves and Marié Rose sauce

PLAICE 2 Pieces of golden breaded plaice,
tartare sauce and lemon squeeze

POACHERS PRIZE Grilled supreme of salmon with
stir-fried vegetables in a chilli and plum sauce and
parsley dressing

HERBIE'S CATCH Sea bass pan fried with crushed
potatoes, bacon, spring onion and parsley dressing

Pasta

LASAGNE Our own recipe with 100% ground Irish beef

CHICKEN FUSILLI Sautéed chicken strips, pasta,
bacon, leeks, mushrooms, red onion and white wine,
tossed in a light garlic cream, topped with parmesan

CHICKEN & SUNBLUSH TOMATO FUSILLI
with a basil pesto cream

CHILLI BEEF PASTA Strips of sautéed beef
in a light chilli sauce topped with parmesan

CHILLI CHICKEN PASTA Strips of sautéed chicken
in a light chilli sauce topped with parmesan

Bird & Game

CHRISTMAS DINNER
Traditional North Antrim roast stuffed turkey and
Ulster ham with all the seasonal trimmings

HONEY CHILLI CHICKEN PITTA
Marinated pan fried strips of chicken, onions & peppers
in pitta bread served with salad and garlic sauce

CHICKEN GOUJONS
In golden breadcrumbs with your choice of dip

CHICKEN KORMA Marinated strips of tender chicken
breast in a light creamy coriander, almond and coconut sauce
garnished with mango chutney and warm naan bread

ROAST DUCK
Half roast duck with an orange and redcurrant glaze

CHICKEN MARYLAND Breaded breast of chicken,
with banana and pineapple, orange glaze fried till golden,
with bacon

CHICKEN NOODLE STIR FRY Strips of chicken
and vegetables pan fried in a plum & chilli sauce

BLACKENED MEGAW CHICKEN
Grilled chicken breast on a Caesar salad

THAI CHICKEN RIADA Marinated chicken breast
with Asian sticky rice and sweet Thai sauce

SWEET AND SOUR CHICKEN
Crispy battered chicken pieces served with a
Cantonese sweet and sour sauce

CAYENNE CHICKEN
With a Chilli Cream sauce topped with tobacco onions

CHICKEN AND HAM SALAD Supreme of chicken
and Ulster ham with seasonal fruits, mixed leaves and
our own vinaigrette

CHICKEN FAJITA WRAP Strips of chicken
cajun dusted, peppers & onions in a tortilla wrap
with guacamole, salsa & sour cream

CHICKEN & VEGETABLE BAKE Tender strips of
chicken and vegetables with a cheesy white wine sauce,
in hollowed potato shells

SWEET CHILLI CHICKEN Strips of chicken in a
sweet chilli sauce, flour tortilla sandwich, topped with
tobacco onions and a garlic mayo dip

Vegetarian Options

SUN DRIED TOMATO & BASIL FUSILLI
Fusilli pasta tossed in a sun dried tomato and
basil pesto cream

VEGETABLE NOODLE STIR FRY Vegetables and
egg noodles sauted with garlic, chilli and plum sauce.

VEGETABLE POTATO BAKE Seasonal vegetables
with a white wine sauce in crispy potato shells

Includes One Free Side Order

Curried Cubes | Chips | Garlic fries | Champ | Boiled Rice | Baby Boiled Potatoes | Tossed Salad | Side Salad | Veg of the Day | Spicy Skins | Peppered Wedges
Buttered Mushrooms | Chilli and Sour Cream Cubes | Roast New Potatoes with garlic & Thyme | Tobacco Onions | MushyPeas | Onion Rings

SWEETS

PROFITEROLES STUFFED WITH FRESH CREAM
with a rich chocolate sauce

CHEF'S CHOICE CHEESECAKE
a slice of traditional homemade cheesecake with fresh cream

DRUMADOON FUDGE PUDDING
a rich chocolate pudding, smothered with
chocolate fudge sauce with vanilla ice cream

BANANA BOAT
banana split with honeycomb ice cream, fresh cream
and a butterscotch drizzle

FRESH FRUITS PAVLOVA
pavlova topped with fresh cream and fruits
from around the globe

COACH HOUSE KNICKER-BOCKER GLORY
with a selection of ice cream, duo of jellies
topped with fresh cream

HOME MADE STICKY TOFFEE PUDDING
with vanilla ice cream

CHRISTMAS PUDDING WITH BRANDY SAUCE
our ever popular own recipe Christmas pudding

Reservations 028 2763 8736

236 Frocess Road, Cloughmills, Co. Antrim BT44 9PX