



Drumadoon

menu



Welcome TO DRUMADOON

Thank you for choosing Drumadoon as your place to relax and dine. We pride ourselves in providing you with good food, quality service and value for money.

We want your experience at Drumadoon to be as relaxing and enjoyable as possible, should you be relaxing in the Grill Bar, entertaining friends and guests in one of our more formal dining rooms, or hosting a family party, our menu will offer you a complete range of selected dishes from around the globe.

Should you have any special dietary requirements, a preferred dish or wine not included in our listings, we will endeavour, where possible to meet your requirements.

We are here to serve and please. We believe you are here to be entertained and to enjoy. If anything falls below your expectations please do not hesitate to let us know.

Nigel & Claire Burns.

DRUMADOON - *A Brief History*

Built in the 1830s as a Coaching Inn, Drumadoon retains its ultimate purpose, almost 200 years after it was established, a place of rest, refreshment and retreat for the weary traveller. First records of 1778 show an Inn on the site, though the present building is dated 1830.

The Burns Family have renovated the property and brought it back to its former glory. The main house now contains six bedroom suites and the intimate Frosses Suite, available for private family and corporate functions. Please feel free to explore the property and enjoy it as much as we do.

WEDDINGS

We are now privileged to be licensed by Ballymoney Borough Council as a designated place for Civil Marriage Ceremonies. Please ask at reception for further details.

EVENT CATERING

We continue to provide a bespoke outside catering service, offering a professional edge to help make your occasion memorable. Lunches, barbecues, carvery buffets and private dining, we are pleased to offer a free consultation and quotation service.

Starters

SOUP OF THE DAY Always hot and always different	3.95
TERRINE OF HOUSE PÂTÉ Farmhouse chicken liver and mushroom pâté with cumberland sauce	4.85
CHICKEN CAESAR SALAD Strips of chicken on a tossed caesar salad	4.95
POTATO WEDGES Deep fried potato skins with lettuce, mayo and sweet chilli drizzle add a topping of bacon & cheese	4.10 4.95
TRADITIONAL PRAWN COCKTAIL North Irish Sea prawns on a salad garnish smothered in marié rose sauce	5.65
TRIO OF EGG MAYONNAISE Salad garnish with mayo and Marie Rose dressing	4.25
REFRESHING FRUIT SALAD Seasonal fruits and melon, with a berry compote	4.25
BREADED MUSHROOMS Golden breaded mushrooms with a garlic dip	4.95
GARLIC BREAD	3.25
GARLIC BREAD with melted cheese	4.25
WEDGE OF BRIE Breaded wedge of brie with a Cumberland sauce	4.95
SMOKED SALMON & CAPERS SALAD on wheaten raft with lemon mayo drizzle	5.25

COMBI PLATTER (suitable to share) Breaded mushrooms, chicken goujons, onion rings & potato skins with 4 dips - garlic mayo, sweet chilli, sweet & sour and BBQ	9.95
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Fish

BATTERED COD FILLET on a bed of mushy peas	10.95
GRILLED SALMON FILLET with crushed potatoes and balsamic drizzle, spring onions & parmasan	12.95
PRAWN SALAD north irish sea prawns on a raft of wheaten loaf With mixed leaves and Marié Rose sauce	9.25
PLAICE 2 Pieces of golden breaded plaice, tartare sauce and lemon squeeze	10.95
POACHERS PRIZE Grilled supreme of salmon with stir-fried vegetables in a chilli and plum sauce and parsley dressing	12.95
HERBIE'S CATCH Sea bass pan fried with crushed potatoes, bacon, spring onion and parsley dressing	13.95

Vegetarian Dishes

SUN DRIED TOMATO & BASIL FUSILLI Fusilli pasta tossed in a sun dried tomato and basil pesto cream	10.25
VEGETABLE NOODLE STIR FRY Vegetables and egg noodles sauted with garlic, chilli and plum sauce.	10.25
VEGETABLE POTATO BAKE Seasonal vegetables with a white wine sauce in crispy potato shells	10.25

Pasta

LASAGNE Our own recipe with 100% ground Irish beef	9.25
CHICKEN FUSILLI Sautéed chicken strips, pasta, bacon, leeks, mushrooms, red onion and white wine, tossed in a light garlic cream, topped with parmesan	10.25
CHICKEN & SUNBLUSH TOMATO FUSILLI with a basil pesto cream	10.25
CHILLI BEEF PASTA Strips of sautéed beef in a light chilli sauce topped with parmesan	10.95
CHILLI CHICKEN PASTA Strips of sautéed chicken in a light chilli sauce topped with parmesan	9.95

Sauces 2.20

Roast Gravy | Creamy Peppercorn | Leek and Mushroom | Chilli Cream | Cheese and Bacon | Diane Sauce

Beef & Pork Dishes

8oz RUMP STEAK served to your liking, topped with tobacco onions and salad garnish	10.95
STEAK & CHICKEN 6oz minute steak with grilled chicken breast served with onion rings, tomato and peppered sauce	14.95
6OZ IRISH PRIME SIRLOIN grilled to your taste served with tobacco onions and peppered sauce	10.95
12OZ IRISH BEEF SIRLOIN grilled to your taste served with tobacco onions and peppered sauce	14.95
CHILLI BEEF PITTA Pan fried strips of beef, onions, peppers in pitta bread served with chilli & garlic drizzle	12.50
BEEF STIR FRY Marinated strips of beef with mixed vegetables and egg noodles in a chilli plum sauce	12.50
THE DRUMADOON MIXED GRILL 8oz rump steak, breast of chicken, bacon rashers, pork sausages, pork cutlet, tomato, onion rings - with FREE side order of your choice	17.95
BEEF TOSTADAS Stir fried chilli beef with sauted onions layered with tortilla with sour cream guacamole and tomato salsa	13.50
PORK SCHNITZEL Tenderised breaded pork fillet medallions with apple and red onion marmalade	10.95
GRILLED GAMMON Grilled Ulster gammon with pineapple or two fried eggs	10.95
DRUMADOON HOUSE BURGER 8oz homemade 100% ground beef on grilled bacon, irish cheddar, pineapple, salad and mayo garnish in a floury bun	8.95
PORK CUTLETS Served with Bramley apple sauce	10.95

Side Orders 2.50

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 | Mushy Peas | Onion Rings

Sauces 2.20

Roast Gravy | Creamy Peppercorn | Leek and Mushroom | Chilli Cream | Cheese and Bacon | Diane Sauce

Bird & Game

HONEY CHILLI CHICKEN PITTA Marinated pan fried strips of chicken, onions & peppers in pitta bread served with salad and garlic sauce	10.95
CHICKEN GOUJONS In golden breadcrumbs with your choice of dip	10.25
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	10.50
ROAST DUCK Half roast duck with an orange and redcurrant glaze	14.25
CHICKEN MARYLAND Breaded breast of chicken, with banana and pineapple, orange glaze fried till golden, with bacon	10.95
CHICKEN NOODLE STIR FRY Strips of chicken and vegetables pan fried in a plum & chilli sauce	10.95
BLACKENED MEGAW CHICKEN Grilled chicken breast on a Caesar salad	10.95
THAI CHICKEN RIADA Marinated chicken breast with Asian sticky rice and sweet Thai sauce	10.50
SWEET AND SOUR CHICKEN Crispy battered chicken pieces served with a Cantonese sweet and sour sauce	10.50
CAYENNE CHICKEN With a Chilli Cream sauce topped with tobacco onions	11.95
CHICKEN AND HAM SALAD Supreme of chicken and Ulster ham with seasonal fruits, mixed leaves and our own vinaigrette	11.95
CHICKEN FAJITA WRAP Strips of chicken cajun dusted, peppers & onions in a tortilla wrap with guacamole, salsa & sour cream	11.50
CHICKEN & VEGETABLE BAKE Tender strips of chicken and vegetables with a cheesy white wine sauce, in hollowed potato shells	10.95
SWEET CHILLI CHICKEN Strips of chicken in a sweet chilli sauce, flour tortilla sandwich, topped with tobacco onions and a garlic mayo dip	10.95

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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
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Our Signature Dishes

Rabbie's Highland Feast

No Tim'rous Beastie! A 24oz Prime Cut Aberdeen Angus Sirloin of Beef seasoned and grilled to your preferred taste with Tobacco Onions, Tomato, Mushrooms, Salad Garnish and your choice of Side Order and Sauce

£24.95

THE CHALLENGE: Clear your plate and get your choice of Sweet

FREE!

Please note: This dish may take up to 30 minutes to cook



Complete Meals

RABBIE'S STEAK Highland Sirloin Steak on a freshly prepared Mash, smothered in a creamy Bacon, Mushroom and Spring Onion Sauce	16.95
PIGGY IN THE MIDDLE Pork Fillet Medallions on a bed of Mash with Red Onion and Thyme Jus	12.95
COACHMANS PURSE Chicken Fillet with Bacon Leek & Mushroom Sauce on a bed of Champ	12.95
HERBIE'S CATCH Sea Bass pan fried with crushed potatoes, bacon, spring onion and parsley dressing	13.95

The Mount Hamilton



Your choice of any Starter

12oz Sirloin Steak cooked to your preference with tobacco onions, pepper sauce, chips or mash then Choose any one of our delicious Sweets

Tea or Coffee

£22.00



www.drumadoon.com



The planting of our 10,000 daffodil bulbs - Marie Curie 'Field of Hope'

Please support



Our Charity of the Year