

CHRISTMAS 2018

at the windrose



THE WINDROSE
BAR & BISTRO

5 Rodgers Quay, Carrickfergus, BT38 8BE
T: 028 93 351164 / W: thewindrose.co.uk

SEASON'S GREETINGS

CHRISTMAS AT THE WINDROSE

The Windrose, Carrickfergus is proud to present its programme and menus for the festive season 2018. For this festive season, we have secured the top live bands with music and entertainment by SOLID GOLD, LOST HIGHWAY, DIVA DOLLS, PINK, VAMP and DJ XMAS MIX.

You will find The Windrose overlooking the Marina in Carrickfergus, an ideal location for any event whether it's business or pleasure.

Within the Windrose there are two very different venues.

The Bistro – with its commanding views over the Marina and Belfast Lough is an ideal location for a quiet meal or drink on the boardwalk or later in the evening to settle down and listen to a band.

The Marina Restaurant – with panoramic views over the Marina and Belfast Lough. The Marina Restaurant is our à la carte restaurant for that special occasion. This function room has seating plans for up to 145 guests.



OPENING TIMES

THE BISTRO

Monday – Thursday 10:00 – 01:00

Friday – Saturday 10:00 – 01:00

Sunday 10:00 – 12:00

THE MARINA RESTAURANT

Party nights 19:00 – 01:00

Free parking available adjacent to the main building. Gift vouchers also available!

BISTRO LUNCH

TO START

SOUP

Traditional Vegetable Broth, served with Fresh Crusty Bread

MELON

Parma Ham Wrapped Duo of Melon, Port & Fresh Berry Compote

CHEF'S SMOKED BACON & LIVER PARFAIT

served with Apple Gel, Cheeky Spiced Apple Chutney, Fresh Cranberries & Melba Toast

PRAWN COCKTAIL

served with Marie-Rose Sauce & Wheaten Bread

TO FOLLOW

TURKEY & HAM

County Antrim Roast Turkey & Ham, Sage & Onion Stuffing, Cranberry Sauce & Roasting Gravy

SALMON

Scottish Pan Fried Salmon, Fiery Tomato & Chilli Sauce, topped with Ewing's Langoustines

BEEF SIRLOIN

Slow Roasted Sirloin of Beef, Mushroom & Smoked Bacon, served with Café Au Lait Sauce

VEGETARIAN NUT ROAST

Portobello Mushroom Gravy & Cranberry Sauce

.....
All Main Courses served with Mash, Goose Fat Roast Potatoes, Roast Seasonal Vegetables
.....

TO FINISH

PLUM PUDDING

Granny's old fashioned Plum Pudding with Homemade Brandy Sauce

BAILEYS CHEESECAKE

Homemade Cheesecake served with Fresh Fruit

PAVLOVA

Homemade Strawberry Pavlova, Fresh Cream & Winter Berry Fruit Compote

CHEESE

Ripe Stilton with Chutney, Grapes & Crackers

.....
Tea or Coffee served with Mints
.....

1 COURSE £13.95 / 2 COURSE £18.95 / 3 COURSE £21.95

BISTRO DINNER

TO START

SOUP

Traditional Vegetable Broth, served with Fresh Crusty Bread

MELON

Parma Ham Wrapped Duo of Melon, Port & Fresh Berry Compote

CHEF'S SMOKED BACON & LIVER PARFAIT

served with Apple Gel, Cheeky Spiced Apple Chutney, Fresh Cranberries & Melba Toast

PRAWN COCKTAIL

served with Marie-Rose Sauce & Wheaten Bread

DUCK

Confit of Duck Leg, Roasted Chestnut and Honey Drizzle & Clonakilty Black Pudding Crumb

TO FOLLOW

TURKEY & HAM

County Antrim Roast Turkey & Ham, Sage & Onion Stuffing, Cranberry Sauce & Roasting Gravy

SALMON

Scottish Pan Fried Salmon, Fiery Tomato & Chilli Sauce, topped with Ewing's Langoustines

DRY AGED SIRLOIN STEAK COOKED IN THE JOSPER OVEN

10^{oz} Sirloin Steak, Hennessy & Cracked Black Pepper Cream,
cooked to perfection (£4.95 supplement)

VEGETARIAN NUT ROAST

Portobello Mushroom Gravy & Cranberry Sauce

All Main Courses served with Mash, Goose Fat Roast Potatoes, Roast Seasonal Vegetables

TO FINISH

PLUM PUDDING

Granny's old fashioned Plum Pudding with Homemade Brandy Sauce

BAILEYS CHEESECAKE

Homemade Cheesecake served with Fresh Fruit

PAVLOVA

Homemade Strawberry Pavlova, Fresh Cream & Winter Berry Fruit Compote

CHEESE

Ripe Stilton with Chutney, Grapes & Crackers

Tea or Coffee served with Mints

MONDAY - THURSDAY (2 COURSE £18.95 / 3 COURSE £23.95)

FRIDAY - £26.95 / SATURDAY - £28.95 (entertainment Incl.)

Our dishes may contain nuts or nut traces. Information on allergens is available on request from the management.

MARINA DINNER

TO START

SOUP

Traditional Vegetable Broth, served with Fresh Crusty Bread

MELON

Parma Ham Wrapped Duo of Melon, Port & Fresh Berry Compote

CHEF'S SMOKED BACON & LIVER PARFAIT

served with Apple Gel, Cheeky Spiced Apple Chutney, Fresh Cranberries & Melba Toast

PRAWN COCKTAIL

served with Marie-Rose Sauce & Wheaten Bread

TO FOLLOW

TURKEY & HAM

County Antrim Roast Turkey & Ham, Sage & Onion Stuffing, Cranberry Sauce & Roasting Gravy

SALMON

Scottish Pan Fried Salmon, Fiery Tomato & Chilli Sauce, topped with Ewing's Langoustines

DRY AGED SIRLOIN STEAK COOKED IN THE JOSPER OVEN

10^{oz} Sirloin Steak, Hennessy & Cracked Black Pepper Cream,
cooked to perfection (£4.95 supplement)

VEGETARIAN NUT ROAST

Portobello Mushroom Gravy & Cranberry Sauce

All Main Courses served with Mash, Goose Fat Roast Potatoes, Roast Seasonal Vegetables

TO FINISH

PLUM PUDDING

Granny's old fashioned Plum Pudding with Homemade Brandy Sauce

BAILEYS CHEESECAKE

Homemade Cheesecake served with Fresh Fruit

PAVLOVA

Homemade Strawberry Pavlova, Fresh Cream & Winter Berry Fruit Compote

CHEESE

Ripe Stilton with Chutney, Grapes & Crackers

Tea or Coffee served with Mints

MONDAY – THURSDAY – (AVAILABLE TO BOOK FOR PRIVATE PARTIES)

FRIDAY – £26.95 / SATURDAY – £28.95 (entertainment Incl.)

WHAT'S ON?

SATURDAY 1 DECEMBER

Bistro – live music / TBC

FRIDAY 7 DECEMBER

Bistro – live music with SOLID GOLD
Marina Restaurant – House DJ's XMAS MIX

SATURDAY 8 DECEMBER

Bistro – live music / PINK AT XMAS
Marina Restaurant – House DJ's XMAS MIX

FRIDAY 14 DECEMBER

Bistro – live music / VAMP
Marina Restaurant – House DJ's XMAS MIX

SATURDAY 15 DECEMBER

Bistro – live music / LOST HIGHWAY
Marina Restaurant – House DJ's XMAS MIX

FRIDAY 21 DECEMBER

Bistro – live music / JURAM GAVERO
Marina Restaurant – live music / DIVA DOLLS

SATURDAY 22 DECEMBER

Bistro – live music / LOST HIGHWAY
Marina Restaurant – House DJ's XMAS MIX

CHRISTMAS DAY

Closed

BOXING DAY

Marina Restaurant – Special Boxing Day Carvery

BOOKING FORM

Christmas provisional bookings made must be confirmed within one week with a £5.00 deposit per person.

The following must be secured **three weeks** before the party date:

- final numbers including outstanding balances
- menu choice for lunches, dinners and party nights

Accounts are charged on these final numbers. Deposits are non-refundable or transferable and cannot be transferred towards beverages.

Please fill out all fields below:

ORGANISER'S NAME

COMPANY NAME

ADDRESS

.....

.....

TELEPHONE EMAIL

ATTENDING (tick as appropriate)

Bistro Lunch

Bistro Dinner

Party Night

DATE OF EVENT

NUMBER IN PARTY

AMOUNT ENCLOSED

Tear here and return with your booking