



THE FRENCH ROOMS
BUSHMILLS

Christmas Party Menus
December 2017 arrangements.

Lunch: Wednesday to Saturday
Dinner: Friday & Saturday

Party menus are available for parties of at least 6 people with advanced reservations during December - pre Christmas.

A deposit is required to secure reservations.

Final numbers, choice of main course and any special diets to be advised at least 2 days in advance. Final numbers will be the minimum number charged.

A discretionary 10% gratuity will be added to food bills only.



The French Rooms 45 Main Street Bushmills BT57 8QA Northern Ireland
E. mail@thefrenchrooms.com T. 028 2073 0033 W. www.thefrenchrooms.com

Wednesday to Saturday from £16.85

Lunch Menu

Breast of turkey in cured ham

with a chestnut and cranberry stuffing, (gluten free) seasonal vegetables, potatoes and gravy. **17.85**

Oven baked fresh plaice

presented with a chilli, lemon and herb butter and served with baby boiled potatoes **16.85**

Festive gourmet platter

Selection of small bites including smoked salmon, chicken liver and fig pate & baked individual goats cheese & chutney with a cup of Joycelyne soup, rustic breads and butter. **16.85**

Minute steak sandwich

Prime Irish sirloin (4oz) cooked medium, served on rustic bread, pepper mayo and french fries. **17.85**

Spicy quinoa cassoulet

with red peppers, chickpeas, Boile goats cheese, 'Passion preserved' Kasundi relish and cranberry & orange zest served on chargrilled courgettes, topped with marinated artichokes. **16.85**

For vegan & dairy free guests this dish can be prepared without the Boile goats cheese.

Festive petits fours

A festive selection of bite size sweet treats.

French press coffee

A blend of fantastic flavours from

Friday & Saturday £26.85

Dinner Menu

Gourmet festive platter

Selection of small bites including chicken liver pate, chilli & basil hummus, 'Kookycook' pesto, stuffed peppers, olives, rustic breads and butter.

Breast of turkey in cured ham

with a chestnut & cranberry stuffing (gluten free) and gravy.

Grilled sirloin steak

Prime Irish beef steak (10 oz) with pepper sauce. (£2.85 supplement)

Spicy quinoa cassoulet

with red peppers, chickpeas, Boile goats cheese, cranberry & orange zest, 'Passion preserved' Kasundi relish and served on chargrilled courgettes, topped with marinated artichokes.

For vegan & dairy free guests this dish can be prepared without the Boile goats cheese.

Oven baked fresh plaice

presented with a chilli, lemon and herb butter.

Seasonal vegetables and potatoes

Festive petits fours

A festive selection of bite size sweet treats.

French press coffee

A blend of fantastic flavours from Ethiopia and El Salvador.



Price of main course includes dessert & coffee.

