

★★★★★
ROE PARK
Resort



COACH HOUSE FESTIVE
LUNCH & DINNER MENU

STARTERS

Chunky vegetable Winter broth (v)

Homemade breads

Pressed duo of melon and pineapple terrine (v)

berry and cinnamon compote

Crispy coated mushrooms (v)

herb breaded crumb, garlic
and chive mayonnaise

MAINS

Stuffed turkey and ham

roast potatoes, cocktail sausages,
cranberry sauce and thyme gravy

Herb crusted roast salmon

dill cream sauce

Roast supreme of chicken

apple, sage and pancetta stuffing
and chasseur sauce

Goats cheese cherry tomato and Mediterranean vegetable tart (v)

herb pesto and rocket salad

All main courses are served with a selection of seasonal vegetables roast and creamed potatoes

DESSERTS

Baileys cheesecake

fruit coulis and Chantilly cream

Warm sticky toffee pudding

butterscotch sauce

Individual steamed Christmas pudding

brandy sauce

£18 PER ADULT

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GREENS DINNER MENU

STARTERS

Soup of the day

Served with house breads

Ham hock and pea terrine

toasted onion bread, rocket salad, tomato concasse

Confit duck leg

plum and ginger compote

Crispy tiger prawns

Asian slaw, chilli jam, lemon mayonnaise

Goats cheese with plum tomato galette

herb pesto and seasonal salad

Smoked duck Caesar salad

Crispy baby gem, parmesan cheese, garlic croutons, crispy bacon lardons and creamy Caesar dressing

MAINS

Turkey and ham

stuffing, chipolatas, and cranberry sauce

Slow cooked shank of lamb

champ potato, roast vegetables, rosemary jus

10oz Sirloin Steak

pont neuf potatoes, portabello mushrooms, air dried tomato, creamy Irish whiskey pepper sauce

Corn fed supreme of chicken

stuffed with apricot and bacon, mushroom & parmesan risotto

Oven roasted salmon

vegetable ribbons, mussels and Thai coconut broth

Spicy Tofu with rice noodles

crispy onions and polenta fries

DESSERTS

Christmas pudding

served with brandy sauce and chantilly cream

Champagne and winter berry jelly

elderflower sorbet

Baileys cheesecake

vanilla ice cream

White chocolate and hazelnut torte

honeycomb ice cream

Banoffee pie

chantilly cream

Tea & Coffe

£28 PER ADULT

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FESTIVE AFTERNOON TEA

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Throughout December enjoy Festive Afternoon Tea in elegant surroundings.
The perfect treat to unwind after a busy day shopping or to catch up with friends before Christmas.

SANDWICHES

Turkey, herbed stuffing and cranberry sauce

Smoked salmon, creamed cheese and rocket

Honey glazed baked ham with mixed leaves and house dressing



Flavoured scones served with clotted cream, butter and preserves



Orange drizzle cake with toasted almonds

Tandy lemon posset, vanilla and poppy seed cookie

Frosted cinnamon, pecan and orange carrot cake

Chocolate profiterole

Homemade sherry trifle with chantilly cream



Served with a selection of Teas & Coffee

Festive Afternoon Tea
£19.50 PER PERSON

Prosecco Afternoon
£25.00 PER PERSON

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CHRISTMAS DAY MENU

STARTERS

Chicken liver paté

toasted onion bread and tomato chutney

Confit of Slaney Valley duck leg

pea and parmesan risotto with aged old balsamic

Melon and fruit kebab (v)

a refreshing dipping sauce and mango sorbet

Ham hock and pea terrine

tomato salsa, rocket and parmesan salad

Roasted red pepper and sweet potato soup (v)

roasted pumpkin seeds and house baked breads

MAINS

Roast basted turkey breast

stuffing, chipolatas, cranberry Sauce

Roast honey glazed ham

Fivemiletown goats cheese and red onion marmalade tartlet

seasonal salad, tomato concasse, balsamic glaze

Roast prime sirloin of beef

Yorkshire pudding

Fish option available

please ask server

Rosemary and garlic leg of lamb

Oven roasted loin of pork

apricot stuffing

DESSERTS

Traditional christmas pudding

brandy sauce

Fresh fruit pavlova

raspberry and mango coulis

Baileys cheesecake

double vanilla ice cream

Rhubarb and apple crumble

toasted mixed nuts and crème anglaise

£79 PER ADULT

Children aged 2 and under dine complimentary and aged 3-12 dine half price