



**Christmas at
Maldron Hotel
Belfast International
Airport**



Private Christmas parties

If you are looking for the perfect private dining experience, then our Island Suite is the ideal location for you to enjoy a festive night out with family, friends and work colleagues.

From

£40.00
per person

Package includes

- Delicious three-course festive menu
- DJ provided with all your favourite carols
- Glass of bubbles on arrival
- Multiple dates available

Christmas party night menu

STARTERS

Traditional Winter Warmer Vegetable and Lentil Soup

Allergens: 6 wheat, 7

Crispy Fried Brie and Poached Pear

With dressed leaves, caramelised onion chutney, & candied walnuts

Allergens: 3 fish, 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut, 6 wheat, 7, 11, 13

Classic Prawn Cocktail with Spicy Marie Rose Sauce

Gem lettuce, tomato & apple chips

Allergens: 1 crustacean, 2 Molluscs, 4 Peanut, 6 wheat, 7, 11

MAINS

Roasted Co. Antrim Turkey, Honey Roast Ham

Served with sage & onion stuffing, roast gravy & cranberry sauce

Allergens: 6 wheat, 7, 8, 9

Pan roasted Salmon

Served with leek & smoked salmon cream

Allergens: 3 fish, 7, 9

Roast Cauliflower Steak

Served with herb & harissa couscous & chimichurri sauce

Allergens: 6 wheat, 12, 13

All main courses are served with Chef's selection of potatoes and vegetables.

DESSERT

Trio of Desserts

Salted caramel profiterole, vanilla cheesecake, apple tart served with Chantilly cream

Allergens: 4 peanut, 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pistachio, walnut, 6 wheat, 7, 8, 11

Freshly Brewed Tea/Coffee to Finish

Allergen Index: 1. Crustaceans | 2. Molluscs | 3. Fish | 4. Peanuts | 5. Nuts | 6. Cereals containing gluten | 7. Milk/milk products | 8. Soya | 9. Sulphur dioxide | 10. Sesame seeds | 11. Eggs | 12. Celery & celeriac | 13. Mustard | 14. Lupin



Christmas starts here



Get in touch to book:

T: 028 9445 7000

E: conferences.belfast@maldronhotels.com

W: maldronhotels.com