

BOOKING INFORMATION

To confirm your booking please complete and return the booking form below. A deposit is required within 14 days of booking otherwise your reservation will automatically be cancelled.

A £10 per person deposit is required to secure the booking. It is non-refundable.

Details of the food order are required for all parties and must be submitted to the caterer along with final numbers at least 1 week prior to the date of the function.

Payments by cheque are to be made payable to "Jarden Catering".

BOOKING FORM

Organiser's Name:
Company/Group Name:
Contact Address:
.....
.....
Tel No:
Date of Function:
Time of Arrival:
Time of Meal:
Number in Party:
Payment Enclosed:

JARDEN CATERING, 35 NORTH ROAD,
CARRICKFERGUS, BT38 7LW
028 9332 9200

ENTERTAINMENT PROGRAMME 2018

Saturday 8th December
Music by DJ Chris Boyd

Friday 14th December
Music by DJ Chris Boyd

Saturday 15th December
Music by DJ Chris Boyd

Saturday 22th December
Music by 3rd Carrick Silver Band

CARRICKFERGUS GOLF CLUB

Christmas Menu and
Entertainment Programme
2018



LUNCH-TIME SPECIAL MENU

TUESDAY-SATURDAY from 12:30pm-2:30pm

Chefs Homemade Vegetable Broth
Served with Crusty Roll (V)

Roast Stuffed Turkey and Ham
Served with a Selection of Seasonal Vegetables, Roast
and Creamed Potatoes

£12.50 per person

CHRISTMAS LUNCH MENU

TUESDAY-SUNDAY from 12:00pm-2:30pm

Fan of Melon with Winter Berries and Fruit Coulis (V)

Freshly Breaded Garlic Mushrooms with a Crisp Salad
and Garlic Aioli (V)

Baked Goats Cheese Tartlet, Sundried Tomato,
Caramelised Onion and Basil Oil (V)

Homemade Farmhouse Broth served with Crusty Roll
and Butter (V)

Roast Stuffed Turkey and Ham served with Chipolatas
and Cranberry Sauce

Whiskey Cured Herb Crusted Fillet of Salmon with a
Tarragon & Pink Peppercorn Sauce

Roast Sirloin of Beef topped with Yorkshire Pudding and
Red Wine Gravy

Chargrilled Vegetable Ratatouille Encroute (V)

*Served with a Selection of Seasonal Vegetables and
Potatoes*

Chefs Homemade Profiteroles with Warm Chocolate
Sauce

Christmas Pudding with Brandy Sauce

Chocolate Fudge Cake with Vanilla Ice Cream

Homemade Pavlova with Winter Fruits

Tea or Coffee with Dinner Mints

£16.95 per person

CHRISTMAS PARTY NIGHTS

FRIDAY & SATURDAY NIGHTS

Seafood Ballentine
Seafood Terrine with Basil & Lemon Dressing and
Homemade Wheaten Bread

Chefs Homemade Vegetable Broth served with Crusty
Roll (V)

Fan of Melon with Winter Berries and Mint Syrup (V)

FROM THE CARVERY

County Antrim Roast Turkey
Aromatic Gammon
Roast Silverside of Beef

*Served with a Selection of Seasonal Vegetables and
Potatoes*

Chefs Homemade Profiteroles with Warm Chocolate
Sauce

Christmas Pudding with Brandy Sauce

Homemade Pavlova with Winter Fruits

Tea or Coffee with Dinner Mints

*£27.50 per person
(Including Entertainment)*

VEGETARIAN OPTION

Goats Cheese Tartlet on a bed of Crisp Leaves
OR
Chargrilled Vegetable Ratatouille Encroute

*Starters, Vegetarian Options & Desserts must be ordered
in advance*

