

Grace Neills

Ireland's Oldest Pub Est. 1611



*Christmas &
New Year 2019*

Christmas Lunch

Welcome:

We at Grace Neills would like you to celebrate the festive season with us.

Grace Neills is Irelands Oldest Pub and is majestically situated in the heart of the picturesque seaside town of Donaghadee. Grace Neills continues to provide efficient and friendly service in our ever popular Bistro, Lounge & Snug Bar.

Booking:

For reservations or for enquiries, please do not hesitate to contact any of our experienced management team.

Tel: 028 91884595

Email: info@graceneills.com

Website www.graceneills.com

Online: Facebook Grace Neills

Instagram @grace_neills_1611

All Bookings must be accompanied by a Non-refundable deposit of £10 per person, paid within 7 Days of the Booking, with the full balance required 1 week prior to the Meal.

Parties of 6 or more must pre-order 1 week in advance..

Our experienced management team and staff wish you a very Merry Christmas and a Prosperous New Year.

STARTER

Traditional Vegetable Broth

Served with Homebaked Wheaten

Chicken Liver & Port Parfait

With Toasted Brioche, Apple & Pear Chutney, and Granola

Ham Hock Fritters

With Remoulade, Picalilli, and Apple Gel

MAIN

Roast North Down Turkey & Ham

With Herb Stuffing, Chipolatas, Creamed & Roast Potatoes, Spiced Cranberry Gel, Red Wine Gravy, and Parsnip Crisps

Slow Roasted Eye of Silverside

With Pulled Beef Brisket, Gracie's Signature Yorkshire Pudding, Creamed & Roast Potatoes, and Red Wine, Pearl Onion, and Tarragon Sauce

Pickled Lemon & Herb Risotto

With Brussels Sprouts, Peas, Spinach, and Pangratatto

Pan Seared Fillet of Salmon

With Winter Cabbage & Pea Fricasse, and Parsley & Herb Mash

SWEET

A delectable festive Trio of Homemade Desserts

Dark Chocolate & Rum Truffle, Strawberry Meringue Nest, and Cranberry Jelly Trifle, with Fresh Cream

FINISH

Freshly Ground Coffee, Tea, or Herbal Infusion

Starter £5

Main Course £12.50

Dessert £5.50

Tea/Coffee £2

4 Courses £22.00

Christmas Dinner

STARTER

Winter Spiced Carrot & Butternut Squash Soup

Served with Homebaked Wheaten

Norwegian Prawn Cocktail

In a Spiced Marie Rose Sauce with Pickled Cucumber, Baby Gem, Boiled Hen's Egg, and Homebaked Wheaten

Chicken Liver & Port Parfait

With Toasted Brioche, Apple & Pear Chutney, and Granola

Ham Hock Fritter

With Remoulade, Picalilli, and Apple Gel

MAIN

Roast North Down Turkey & Ham

With Herb Stuffing, Chipolatas, Creamed & Roast Potatoes, Spiced Cranberry Gel, Red Wine Gravy, and Parsnip Crisps

Slow Roasted Eye of Silverside

With Pulled Beef Brisket, Gracie's Signature Yorkshire Pudding, Creamed & Roast Potatoes, and Red Wine, Pearl Onion, and Tarragon Sauce

Pickled Lemon & Herb Risotto

With Brussels Sprouts, Peas, Spinach, and Pangratatto

Pan Seared Fillet of Salmon

With Winter Cabbage & Pea Fricasse, and Parsley & Herb Mash

10oz Sirloin Steak (£8 supplement)

Topped with French Fried Onions, Button Mushrooms, and Baked Tomato, served with Chunky Chips

Braised Shank of Irish Lamb

With Roasted Parsnip, Carrot Puree, Colcannon, and Winter Spiced Jus

SWEET

A delectable festive Trio of Homemade Desserts

Dark Chocolate & Rum Truffle, Strawberry Meringue Nest, and Cranberry Jelly Trifle, with Fresh Cream

FINISH

Freshly Ground Coffee, Tea, or Herbal Infusion

Starter £6

Main Course £14.50

Dessert £5.50

Tea/Coffee £2

4 Courses £25.00

Party Nights

Enjoy our 3 Course Christmas Dinner plus Entertainment in our Lounge with Live Band 'The Harmonics' playing all your Favourite Hits & Christmas Tunes

Available on the following Dates:

Saturday 30th November

Friday 6th December

Saturday 7th December

Friday 13th December

Saturday 14th December

Friday 20th December

Saturday 21st December

£26.95 per person

****Book before 30th September & receive a Complimentary Glass of Bubbly on arrival****

Gracie's Christmas Tribute Shows

Wednesday
11th December

80's Tribute ft. Erasure

Impact Band bring you their fabulous, high energy 80's show with a special appearance from Jim Clarke and his tribute to one of the biggest bands of the decade, ERASURE!



Wednesday
18th December

Dolly Parton

Have a rockin' country Christmas at this amazing tribute to the Queen of Country, Dolly Parton by Kirsty Coard! She'll have your feet a-tappin' all night!



Thursday
12th December

Jim "The King" Brown

This Belfast-born tribute to Elvis Presley is the best you'll see anywhere and he'll have you singing and dancing all night with all the biggest hits and hidden gems from the King of Rock n Roll!



Thursday
19th December

Dave Martin as Michael Buble

Swing into Christmas with this fantastic tribute to Michael Buble! Enjoy all of the best Buble hits as well as all things swing!



3 Courses and Show £27

Christmas Day Lunch Menu

(served 12-2.00pm)

Homemade Vegetable Broth

With Chopped Parsley & Home-Baked Wheaten

Or

Mini Norwegian Prawn & Smoked Salmon Cocktail

*With spiced marie rose, pickled cucumber,
baby gem & homebaked wheaten*

G & T Melon

*Honeydew Melon served with Copeland Gin & Tonic Sorbet, and
Spiced Apple and Blackcurrant Gel*

Slow Roasted Eye of Silverside

*With Gracie's Signature Yorkshire Pudding, Creamed & Roast
Potatoes, and Red Wine Gravy*

Roast North Down Turkey & Ham

*With Herb Stuffing, Chipolatas, Creamed & Roast Potatoes, Spiced
Cranberry Gel, Red Wine Gravy, and Parsnip Crisps*

10oz Sirloin Steak

*Topped with French Fried Onions, Portabello Mushroom, and Baked
Tomato, served with Chunky Chips*

Pickled Lemon & Herb Risotto

With Brussels Sprouts, Peas, Spinach, and Pangrattato

Medley of Seafood

*Smoked Cod, Tiger Prawns, and Irish Salmon with Cauliflower &
Broccoli Mornay*

Braised Shank of Irish Lamb

With Roasted Parsnip, Carrot Puree, Colcannon, and Winter Spiced Jus

A Delectable Festive Trio of Desserts

Freshly Ground Coffee, Tea or Herbal Infusion

*Adults £75
Children £29.95
Under 3's free*

Boxing Day Menu

STARTER

Curried Sweet Potato & Lentil Soup £5
Home-baked Wheaten

Chilli Chicken Strips £6
Napa Salad/Candied Peanuts/Thai Sweet Chilli Sauce

Chicken Liver & Port Pate £6
Apple & Pear Chutney/Toasted Brioche/Granola

Norwegian Prawn Cocktail £7
Spiced Marie Rose/Pickled Cucumber/Home baked Wheaten/Boiled Hen's Egg

Crispy Breaded Brie £7
Red Onion Marmalade/Dressed Leaves

MAIN COURSE

**Slow Roasted Eye of
Silverside**
*Home-baked Yorkshire Pudding/
Red Wine Gravy*

**Roast North Down
Turkey & Ham**
Herb Stuffing/Chipolatas/Chefs Gravy

Braised Shank of Irish Lamb
With Roasted Parsnip, Carrot Puree, Colcannon, and Winter Spiced Jus
*All of the above are served with Crushed Root Vegetables,
Creamy Mash & Roast Potatoes*

Beer Battered Cod
*Mushy Peas/Balsamic
Drizzle/Homemade Tartare*

**Thai Red Chicken or
Vegetable Curry**
*Basmati Rice/Candied Peanuts**

Chicken Stack
*Garlic Focaccia/Smoked Streaky
Bacon/Melted Applewood Cheese/
Sweet Chilli Drizzle*

8oz Steak Burger
*Maple Bacon/Melted Cheddar/
Onion Rings*

8oz Sirloin Steak
*Button Mushrooms/Onion Rings
(£6 supplement)*

Pan Seared Fillet of Salmon
*With Winter Cabbage & Pea Fricasse,
and Parsley & Herb Mash*

Crispy Arancini Balls
Stuffed with Smoked Cheese/Rustic Tomato & Basil Sauce
*All of the above are served with a choice of Chunky Chips, Skinny Fries, Garlic
Cubes, Creamy Mash or Seasonal Salad (except *)*

DESSERT

Trio of Homemade Desserts
Homemade Pavlova/Winter Berries/Fresh Cream
Chocolate Brownie/Salted Caramel Sauce/Vanilla Bean Ice-Cream

*Main Course £15
Dessert £5.50
Teal Coffee £2*

New Years Eve

Enjoy a Meal in Gracies
this New Years Eve.

The Full Bistro Menu
is available from 12-9pm
along with Chefs Signature Specials.

Book your table anytime
after 7pm and receive a
complimentary glass of bubbly
to enjoy with your meal!

*See in the New Year with entertainment
from our LIVE BAND 'Hazbeanz'
from 10pm - admission is free!*



Gift Vouchers

Stuck for a present idea?

**Did you know we do Gift
Vouchers?**

**They make the perfect
Christmas present!**

**Available in the bistro or
over the phone!**

33 High Street, Donaghadee,
Co.Down BT21 0AH

Tel 028 9188 4595

Email info@graceneills.com

www.graceneills.com



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the
Stables
GROOMSPORT

