

# *Grace Neills*

Ireland's Oldest Pub Est. 1611



*Christmas &  
New Year 2023*

## *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](mailto:info@graceneills.com)*

*Website [www.graceneills.com](http://www.graceneills.com)*

*Online: Facebook Grace Neills*

*Instagram [@grace\\_neills\\_1611](https://www.instagram.com/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.*

# *Festive Lunch Menu*

## **STARTER**

### **Soup**

*Curried Roasted Cauliflower Soup /  
Curry Oil / Homemade Guinness Wheaten*

### **Duck A L'orange Pate**

*Poached Pears / Cheese Crackers*

### **Prawn, Avocado, And Hens Egg Cocktail**

*Homemade Guinness Wheaten*

### **Deep Fried Brie Bites**

*Toasted Porridge Oat Crumb / Mesclun / Cumberland Sauce*

## **MAIN**

### **Traditional Roast Turkey**

*Honey Mustard Gammon / Smoked Pancetta /  
Sage & Cranberry Stuffing / Chipolatas*

### **Port & Thyme Slow Braised Eye Of Silverside**

*Signature Yorkshire Pudding / Crispy Parsnips*

### **Pan Roasted Salmon**

*Oak Smoked Haddock / King Prawn Gratin /  
Broccoli & Cauliflower Mornay*

### **Caramelised Apricot & Fennel Stuffed Pork Loin**

*Sweet & Sour Red Cabbage*

### **Wild Garlic & Goats Cheese Risotto\***

*Crispy Kale / Garlic Crostini*

*All Main Courses Are Served With Duck Fat Roasties, Quenelle Of  
Mash, Smashed Carrot & Parsnip, And Broccoli (Except\*)*

## **DESSERT**

### **Trio Of Petit Fours**

*Mini Xmas Pudding With Hennessy Cream Sauce  
Strawberry Cheesecake With Honeycomb Crumb  
Baileys Profiteroles With Butterscotch Toffee Drizzle  
Fresh Cream, Winter Berry Compote*

*Starter £7.00*

*Main Course £15.50*

*Dessert £6.50*

# *Festive Evening Menu*

## STARTER

### Soup

*Curried Roasted Cauliflower Soup /  
Curry Oil / Homemade Guinness Wheaten*

### Maple Glazed Ham Hock Terrine

*Homemade Piccalilli / Baguette Crostini*

### Scottish Smoked Salmon Blinis

*Horseradish Cream Cheese / Beetroot Puree / Cress*

### Prawn, Avocado, And Hens Egg Cocktail

*Homemade Guinness Wheaten*

### Duck A L'orange Pate

*Poached Pears / Cheese Crackers*

### Deep Fried Brie Bites

*Toasted Porridge Oat Crumb / Mesclun / Cumberland Sauce*

## MAIN

### Traditional Roast Turkey

*Honey Mustard Gammon / Smoked Pancetta / Sage /  
And Cranberry Stuffing / Chipolatas*

### Port & Thyme Slow Braised Eye Of Silverside

*Signature Yorkshire Pudding / Crispy Parsnips*

### Pan Roasted Salmon

*Oak Smoked Haddock / King Prawn Gratin /  
Broccoli & Cauliflower Mornay*

### 10oz Sirloin Steak (£8.50 supplement)

*Slow Cooked Tomato / Confit Flat Mushroom /  
Chunky Chips / Onion Ring / Sauce Au Poivre*

### Pan Seared Chicken Breast

*Creamy Mash / Fine Beans / Roasting Juices*

### Caramelised Apricot & Fennel Stuffed Pork Loin

*Sweet & Sour Red Cabbage*

### Wild Garlic & Goats Cheese Risotto\*

*Crispy Kale / Garlic Crostini*

*All Main Courses Are Served With Duck Fat Roasties, Quenelle Of  
Mash, Smashed Carrot & Parsnip, And Broccoli (Except\*)*

## DESSERT

### Trio Of Petit Fours

*Mini Xmas Pudding With Hennessy Cream Sauce*

*Strawberry Cheesecake With Honeycomb Crumb*

*Baileys Profiteroles With Butterscotch Toffee Drizzle*

*Fresh Cream, Winter Berry Compote*

*Starter £8.00*

*Main Course £18.95*

*Dessert £6.50*



## *Party Nights*

Enjoy a fabulous Starter, Main, and Dessert from our festive evening menu, and then dance the night away with our LIVE BAND who will play all your favourite hits and Christmas tunes!

### ***Dates and Entertainment:***

Friday 1st December  
Nat & Neil

Saturday 2nd December  
Nat & Neil

Friday 8th December  
Harmonics

Saturday 9th December  
Nat & Neil

Friday 15th December  
Nat & Neil

Saturday 16th December  
Nat & Neil

Friday 22nd December  
Nat & Neil

Saturday 23rd December  
Nat & Neil

***£39.50 per person***

# Gracie's Christmas

**Wednesday  
6<sup>th</sup> December  
Dolly Parton**

YEE HAW! The amazing Kirsty Coard will have you on your feet all night with her tribute to the one and only Dolly! Don't forget your cowboy hat!

**\*with support from  
IMPACT\***



**Thursday  
7<sup>th</sup> December  
All Star Show**

A tribute to multiple eras! Join Davy Bell as he takes you on a musical journey through the decades! Featuring hits from the Bay City Rollers, Freddie Mercury, Elton John, Frankie Valli, and plenty more!

**\*with support from  
IMPACT\***



*\*IMPACT are an energetic and dynamic band*

*3 Courses and*

# Christmas Tribute Shows

**Wednesday  
13th December**

**Pink**

Sing your heart out and dance til you drop with Alecia Karr, the official tribute to PINK!

You definitely don't want to miss this one!

**\*with support from  
IMPACT\***



**Thursday  
14th December**

**ABBA**

Calling all Dancing Queens, this is your night to say, Thank You For The Music! You can dance, you can jive, and have the time of your life as we bring you all the hits, including Waterloo, Dancing Queen, Super Trouper, Mamma Mia, Knowing Me, Knowing You, Gimme, Gimme, Gimme, The Winner Takes It All and many many more!

**\*with support from  
IMPACT\***



bringing you the huge hits that are guaranteed to include a little something for everyone!

**! Show £39.50**



# Christmas Day Lunch Menu

(served 12-2.00pm)

## **Soup**

*Curried Roasted Cauliflower Soup / Curry Oil /  
Homemade Guinness Wheaten*

## **Scottish Smoked Salmon Blinis**

*Horseradish Cream Cheese / Beetroot Puree / Cress*

## **Duck A L'orange Pate**

*Poached Pears / Cheese Crackers*

## **Prawn, Avocado, And Hens Egg Cocktail**

*Homemade Guinness Wheaten*

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## **Traditional Roast Turkey**

*Honey Mustard Gammon / Smoked Pancetta / Sage /  
And Cranberry Stuffing / Chipolatas*

## **Port & Thyme Slow Braised Eye Of Silverside**

*Signature Yorkshire Pudding / Crispy Parsnips*

## **Pan Roasted Salmon**

*Oak Smoked Haddock / King Prawn Gratin /  
Broccoli & Cauliflower Mornay*

## **10oz Sirloin Steak**

*Slow Cooked Tomato / Confit Flat Mushroom /  
Chunky Chips / Onion Ring / Sauce Au Poivre*

## **Pan Seared Chicken Breast**

*Creamy Mash / Fine Beans / Roasting Juices*

## **Caramelised Apricot & Fennel Stuffed Pork Loin**

*Sweet & Sour Red Cabbage*

## **Wild Garlic & Goats Cheese Risotto \***

*Crispy Kale / Garlic Crostini*

*All Main Courses Are Served With Duck Fat Roasties, Quenelle Of  
Mash, Smashed Carrot & Parsnip, And Broccoli (Except\*)*

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## **DESSERT**

*Trio Of Petit Fours*

*Mini Xmas Pudding With Hennessy Cream Sauce*

*Strawberry Cheesecake With Honeycomb Crumb*

*Baileys Profiteroles With Butterscotch Toffee Drizzle*

*Fresh Cream, Winter Berry Compote*

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**FRESHLY GROUND COFFEE OR TEA**

*Adults £90*

*Children £45*

*Under 3's free*



# Boxing Day Menu

## STARTER

### **Soup £6.50**

*Curried Roasted Cauliflower Soup /  
Curry Oil /  
Homemade Guinness Wheaten*

### **Scottish Smoked Salmon Blinis £9.50**

*Horseradish Cream Cheese /  
Beetroot Puree / Cress*

**Prawn, Avocado, And  
Hens Egg Cocktail £9.50**  
*Homemade Guinness Wheaten*

### **Duck A L'orange Pate £8.00**

*Poached Pears / Cheese Crackers*

### **Deep Fried Brie Bites £9.00**

*Toasted Porridge Oat Crumb / Mesclun / Cumberland Sauce*

## MAIN

### **Traditional Roast Turkey**

*Honey Mustard Gammon / Smoked  
Pancetta / Sage /  
And Cranberry Stuffing / Chipolatas*

### **Pan Roasted Salmon**

*Oak Smoked Haddock /  
King Prawn Gratin /  
Broccoli & Cauliflower Mornay*

### **Port & Thyme Slow Braised Eye Of Silverside**

*Signature Yorkshire Pudding /  
Crispy Parsnips*

### **Caramelised Apricot & Fennel Stuffed Pork Loin**

*Sweet & Sour Red Cabbage*

### **Thai Green Vegetable Curry**

*Peas / Spinach / Spiced Basmati Rice*

### **Sirloin (£8.50 Supplement)**

*10oz Sirloin Steak  
Slow Cooked Tomato / Confit Flat  
Mushroom / Onion Ring /  
Sauce Au Poivre*

### **Catch of the Day**

*Local Ale Battered Haddock,  
Tartar Sauce / Mushy Peas &  
Chunky Chips*

### **Irish Beef Burger**

*Beef Tomato / Lettuce /  
Melted Cheddar / Onion Rings*

### **Chicken**

*Roast Free Range Breast of Chicken /  
Tarragon Mash / Green Beans &  
Roasting Juices*

## DESSERT

### *Trio Of Petit Fours*

*Mini Xmas Pudding With Hennessy Cream Sauce  
Strawberry Cheesecake With Honeycomb Crumb  
Baileys Profiteroles With Butterscotch Toffee Drizzle  
Fresh Cream, Winter Berry Compote*

**Main Course £18.95**

**Dessert £6.50**



## *Santa Sundays*

Every Sunday in December,  
book a table for lunch and  
the kids can get their faces painted,  
pick up one of our kids Christmas  
activity packs, and then see  
Santa when he visits at 2.30pm!

*3th December,*  
*10th December,*  
*17th December*



# *New Years Eve*

See in the New Year  
in style here at  
Grace Neills

Our full menu  
will be available  
all day alongside  
some beautiful  
chefs specials!

*Dance your way  
into 2024 with  
our amazing live band,  
the NAT & NEIL!*



# *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](mailto:info@graceneills.com) [www.graceneills.com](http://www.graceneills.com)



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