

2025

Mistmas

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ACCOMMODATION OFFERS
GIFT VOUCHERS

10-11 12 14

CHRISTMAS

Party Nights

PEACH FRIDAY 5TH

ALLSTARS SATURDAY 6TH

UNTOUCHABLES FRIDAY 12TH

ALLSTARS SATURDAY 13TH

FREEFALL FRIDAY 19TH

ALLSTARS SATURDAY 20TH

LOCATION CLOCK TOWER BALLROOM **DOORS OPEN** 7:00PM - LATE CARVERY & DANCE £40.00

DINNER & DANCE £50.00

ACCOMMODATION AVAILABLE WWW.TULLYGLASS.COM

Booking Terms and Conditions

All bookings must be confirmed with a £15 deposit per person. **ALL DEPOSITS AND ADVANCED PAYMENTS ON BOOKINGS ARE NON REFUNDABLE AND NON TRANSFERABLE**. Full prepayment is required at least 6 weeks in advance of the event with final numbers and menu choices. Deposits or credit card details are necessary to secure all accommodation bookings. Headline acts and entertainment are correct at times of printing - The Tullyglass House Hotel cannot be held responsible for events outside of their control, resulting in any change to the named entertainment. Menu items may need to be substitled from time to time due to availability.

hristmas Party Night

SOUP

A choice from two homemade Soups:

Winter Vegetable Broth (DF) (V) or Potato and Leek (V) served with freshly baked Bread Rolls

APPETISERS

Selection of hot starters:

Cocktail Chipolatas, Buffalo Wings, Barbecue Ribs

Selection of cold salads:

Greek Salad, Moroccan Couscous, Caesar Salad, Asian Noodle Salad, Mediterranean Rice Salad, Curried Coleslaw, Rock Salt Baby Boiled Potatoes

MAIN COURSE

Selection of locally sourced meats:

Roast Antrim Turkey (DF), Roast Topside of Beef (DF) and Sugar Baked Ham (DF) Vegan Wellington (V) (VEGAN) (DF). All Meats are hand carved by our Chef. All served with a selection of Seasonal Vegetables and Potatoes

DESSERT

Selection of handmade seasonal desserts:

Christmas Pudding, Paylova, Double Chocolate Fudge Cake, Banoffee Pie, Profiteroles, Strawberry Gateau, Selection of Cheesecakes, Local Bramley Apple Crumble Fresh Fruit Salad and Chocolate Brownie All served with a choice of Fresh Cream, Ice-cream or Custard

TEA OR COFFEE

Carrery Party Night



APPETISERS

WINTER VEGETABLE SOUP

Homemade Soup served with Freshly Baked Bread* (V) (DF) (VEGAN)

CAESAR SALAD

Seared Chicken, Crispy Croutons Smoked Bacon Lardons (GF)

SMOKED SALMON AND PRAWN MARIE ROSE

Tossed Salad with Wheaten Bread

ROASTED BUTTERNUT SQUASH WEDGES

Blackberries, Cherry Tomatoes, Rocket, Dressing (V) (GF) (DF) (VEGAN)

MAIN COURSE

FESTIVE TRIO OF MEATS

Turkey, Ham and Beef served with Homemade Stuffing, Pig in Blanket, Orange-Burst Cranberries

GRILLED WILD GLENARM SALMON FILLET

Spinach and Fish Velouté

VEGAN WELLINGTON

Stir-Fried Vegetables, Breton Sauce

DESSERT

SEASONAL ASSIETTE OF DESSERTS

Raspberry Cheesecake, Mini Meringue Christmas Tree, Chocolate Profiterole, Citrus and Clementine Tart

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free Most of the above dishes can be prepared gluten free please request when making your reservation. Terms and conditions Apply









LUNCH MENU

APPETISERS

WINTER VEGETABLE SOUP

Homemade Soup Served with a Freshly Baked Wheaten Roll (V) (DF)

CAESAR SALAD

Seared Chicken, Crispy Croutons Smoked Bacon Lardons (GF)

SMOKED SALMON AND PRAWN MARIE ROSE
Tossed Salad with Toasted Sourdough

ROASTED BUTTERNUT SQUASH WEDGES

Blackberry and Chickpea Salad (V) (GF) (DF) (VEGAN)

MAIN

FESTIVE TRIO OF MEATS

Turkey, Ham and Beef served with Homemade Stuffing, Pig in Blanket, Orange-Burst Cranberries

GRILLED WILD GLENARM SALMON FILLET

Spinach and Sundried Tomatto Cream

VEGAN WELLINGTON

Stir-Fried Vegetables, Breton Sauce (V) (DF) (VEGAN)

Served with a Selection of Roasted Vegetables and Baby Potatoes

DESSERT

SEASONAL ASSIETTE OF DESSERTS

Raspberry Cheesecake, Mini Meringue Christmas Tree, Chocolate Profiterole, Citrus and Clementine Tart

SERVED 12 Noon - 5PM

Monday - Friday

E30.00

Bookings for 10 persons and above
A pre-order will be required two weeks in advance of your booking

(V) Vegetarian I (GF) Gluten Free I (DF) Dairy Free

Most of the above dishes can be prepared gluten free please request when making your reservation. Terms and conditions Apply





Winter Afternoon tea

Elevate your Christmas celebrations with a delightful festive twist on traditional Afternoon Tea at McAllister's Whiskey Lounge. Immerse yourself in the festive spirit as we present an array of delectable treats. Indulge in delicate finger sandwiches and mouth-watering pastries, mince pies, and freshly baked scones, served with local whipped cream and strawberry preserve. For the ultimate indulgence, enhance your experience with a glass of Prosecco.

MONDAY - SATURDAY

Served 12 NOON - 4PM | £30

ADD PROSECCO

+£5

testive Dining

AVAILABLE FROM THE 1ST TO THE 31ST DECEMBER













12 NOON - 3PM £28.00 Exening 5PM - 8.30PM £35.00

Sunday 12 NOON - 8.30PM F35 00 Boxing Day 12 NOON - 8.30PM Jears Dre 12 NOON - 8.30PM

Jears Day 12 NOON - 8.30PM £35.00 SERVED DAILY 10AM - LATE Prices From £19.50

SERVED DAILY 12 NOON - 5PM 3 Course | £30.00

Boxing Day 12PM-18.30PM 3 Course | £50.00 1 V W Jre 4PM - 8.30PM SE 3 Course | £45.00

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Prices From £19.50

Available from the 1st of December. Please visit www.tullyglass.com for more information





Accommodation Offers

WINTER ESCAPE

MONDAY - THURSDAY

INCLUDES AN OVERNIGHT STAY FOR TWO IN ONE OF OUR SUPERIOR ROOMS WITH BREAKFAST INCLUDED. ENJOY A 3 COURSE EVENING MEAL AND A GLASS OF WINE IN MCALLISTERS WHISKEY LOUNGE.

FROM £210

SNEAK AWAY SUNDAY

BEAT THE MONDAY BLUES, AN OVERNIGHT STAY FOR TWO IN ONE OF OUR SUPERIOR ROOMS WITH BREAKFAST INCLUDED. ENJOY A 3 COURSE EVENING MEAL IN MCALLISTERS WHISKEY LOUNGE AND A LATE CHECKOUT.

FROM £210









Ait Vouchers



AVAILABLE TO ORDER ONLINE AT WWW.TULLYGLASS.COM
OR PURCHASE AT HOTEL RECEPTION



TULLYGLASS HOUSE HOTEL GALGORM ROAD, BALLYMENA, CO. ANTRIM, BT42 1HJ

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