FESTIVE MOMENTS
AT CLAYTON HOTEL BELFAST 2021

CLAYTON HOTEL
BELFAST
The most wonderful time of the year is fast approaching and what better way to get into the spirit than with Clayton Hotel Belfast. Christmas celebrations may be different to previous years, whatever your plans Clayton Hotel Belfast has a festive calendar to suit all.

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**WINTER’S WHAT’S ON**

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**FOR MORE INFORMATION CONTACT US**

📞 +44 28 90271708
✉️ meetings.belfast@claytonhotels.com
EXTRAVAGANZA NIGHTS.

Starter
*Roasted carrot and ginger soup* with chive crustini and a warm bread roll (allergens 6, 7)

Mains
Traditional turkey and ham with sage and onion stuffing, chipolata sausage and rich pan gravy (allergens 6, 7)

Pan fried fillet of salmon, Atlantic prawn and braised leek cream (allergens 1, 2, 3, 7)

Braised daube of beef, shallot and mushroom duxelle, Yorkshire pudding and a rosemary and red wine jus (supplement £5.00) (allergens 6, 7)

Roasted vegetable and nut cutlet with a roasted pepper and tomato ragu (VV) (allergen 5)

All served with chef’s selection of vegetables and potatoes (allergen 7)

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Dessert
**Clayton trio of dessert** with Chantilly cream and a rich Belgian chocolate and rum sauce (allergens 6, 7)

*Alternative options available for guests with special dietary requirements.*

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**AVAILABLE DATES AND PRICES**

<table>
<thead>
<tr>
<th>Date</th>
<th>Price</th>
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<tbody>
<tr>
<td>Friday 10th December</td>
<td>£41pp</td>
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<tr>
<td>Saturday 11th December</td>
<td>£49pp</td>
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<tr>
<td>Friday 17th December</td>
<td>£41pp</td>
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<tr>
<td>Saturday 18th December</td>
<td>£49pp</td>
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**Timings**

7.00pm - Bar opens
7.30pm - Dinner served
1.00am - Bar closes
PRIVATE PARTIES

Our Titanic suite is the perfect option for private parties. Enjoy a drinks reception on arrival followed by a 3 course meal then dance the night away with DJ entertainment. (minimum numbers of 50)

**Starter**

Roasted carrot and ginger soup with chive crustini and a warm bread roll (allergens 6, 7)

**Mains**

Traditional turkey and ham with sage and onion stuffing, chipolata sausage and rich pan gravy (allergens 6, 7)

Pan fried fillet of salmon, Atlantic prawn and braised leek cream (allergens 1, 2, 3, 7)

Braised daube of beef, shallot and mushroom duxelle, Yorkshire pudding and a rosemary and red wine jus (supplement £5.00) (allergens 6, 7)

Roasted vegetable and nut cutlet with a roasted pepper and tomato ragu (VV) (allergen 5)

All served with chef’s selection of vegetables and potatoes (allergen 7)

**Dessert**

*Clayton trio of dessert* with Chantilly cream and a rich Belgian chocolate and rum sauce (allergens 6, 7)

*Alternative options available for guests with special dietary requirements.

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**SUN - FRI**

£49.00 PP

**SAT**

£55.00 PP

**Timings**

7.00pm - Bar opens
8.00pm - Dinner served
1.00am - Bar closes
DRINKS PACKAGES

WINE OFFER
£21.00
Bottle of house red, white or rose

BUCKET OF BEER
£21.00
5 X bottles of Budweiser, Coors or Corona

BUCKET OF ALCO-POPS
£21.00
5 x bottles of WKD, Smirnoff Ice, West Coast Cooler

SODA BUCKET
£14.00
2 x bottles of Coke
2 x bottles of Diet Coke
2 x bottles of Sprite

*drinks packages must be pre-ordered before arrival.
Nothing makes it feel more like Christmas than a delicious festive meal. Available throughout the month of December in our Avenue 22 Restaurant. Please see sample menu below:

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**Starter**

Roasted carrot and ginger soup with chive crustini and a warm bread roll (allergens 6, 7)

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**Mains**

Traditional turkey and ham with sage and onion stuffing, chipolata sausage and rich pan gravy (allergens 6, 7)

Pan fried fillet of salmon, Atlantic prawn and braised leek cream (allergens 1, 2, 3, 7)

Braised daube of beef, shallot and mushroom duxelle, Yorkshire pudding and a rosemary and red wine jus (supplement £5.00) (allergens 6, 7)

Roasted vegetable and nut cutlet with a roasted pepper and tomato ragu (VV) (allergen 5)

All served with chef’s selection of vegetables and potatoes (allergen 7)

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**Dessert**

*Clayton trio of dessert* with Chantilly cream and a rich Belgian chocolate and rum sauce (allergens 6, 7)

*Alternative options available for guests with special dietary requirements.

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**LUNCH**

2 Courses

£24.00 PP

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**DINNER**

3 Courses

£30.00 PP

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**EVENING**

4 Courses

£34.00 PP

Parties over 5 are advised to book. For parties of 6 or more 10% service charge will be added.
Let us take away the stress on Christmas Day and dine at Clayton Belfast.

**To begin**
- Walter Ewin’s smoked salmon with a white crab, prawn and apple salad, lemon and chive dressing (allergen 3)
- Slow braised Silver Hill Farm confit duck leg with a smoked bacon, cherry and puy lentil ragout
- Sun blushed tomato, spinach and goats cheese arancini, smoked chipolata dressing
- 5hr Guiness braised beef croquette, roasted shallot and celeriac puree, micro herb and horseradish salad
- Cauliflower fritters, Asian slaw, coriander and chilli dressing

**To follow**
- Carrot and ginger soup with a warm bread roll (allergens 6, 7)
  or
- Selection of sorbet

**Main event**
- Butter and tarragon roasted turkey breast, honey and cider glazed ham with sage and onion stuffing, cocktail sausages, rich pan gravy served with seasonal market vegetables, champ potato and duck fat roasted potatoes
- Dube of Irish beef, colcannon mash, roasted baby beetroot and charred carrots and red wine jus
- Pan seared fillet of cod with a parmesan and lemon crust, prawn and pea risotto and a lobster bisque reduction (Allergen 3, 7)
- Roasted field mushroom, pan fried courgette, leek, cashew nut and lemon crust (allergen 5)
- Pan fried duck breast, saffron potato, red cabbage and cherry compote, port and balsamic glaze

**Finale**
- Warm Armagh apple tartan, drunk berry compote and vanilla bean ice cream (Allergen 6)
- Chocolate and mint tort with After Eight ice cream and hazelnut cream (Allergen 7)
- Ferrero Roche cheesecake with coconut ice cream
- Selection of Irish cheese and biscuits served with celery, grapes and red onion marmalade (Allergen 7)
- Traditional Christmas pudding with brandy and vanilla sauce
- Tea and coffee served with mince pies (Allergen 6)

**ADULTS**  **£95 PP**  **CHILDREN**  **£47.50 PP**

**CHILDREN UNDER 2 EAT FREE**
Spend 2 nights at Clayton Hotel Belfast and enjoy a Christmas break that includes:

- Overnight stay in a Deluxe Double Room
- Breakfast each morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day evening meal
- Early and late check in/out
- Special treat in the room on arrival
- From £275 per person
Why not join us with the little ones this festive season for our Santa Sunday celebrations in our Olympic suite on Sunday 12th December 2021. Enjoy brunch followed by a viewing of a Christmas movie, you can then relax in our health club and enjoy a swim with the family. Santa will also pay a visit with a small gift for each child!

<table>
<thead>
<tr>
<th>Date</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sunday 12th</td>
<td>£15.50 per adult</td>
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<tr>
<td>Sunday 12th</td>
<td>£9.50 per child</td>
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*children under 2 eat free
*pre booking essential and full payment required at time of booking.
Extravaganza Nights, Festive Lunches, Festive Dining, Private Parties.

• A non-refundable deposit of £15pp is required to secure the booking, this is due within 7 days of booking date.

• Any booking not confirmed with a deposit within 7 working days will automatically be released.

• Pre orders & final balances are due 3 weeks prior to your party.

• Any changes made to the pre order or booking under 3 weeks prior will be subject to availability.

• Once full payment is made, no refunds, exchanges or transfers can be made.

• No shows on the day of booking will result in full payment being kept with no exceptions.

Methods of Payment

Cash, debit, credit card, BACS, cheques (not accepted within 7 working days of the date).

Management reserves the right to refuse admission with no refunds given.

Children under 18 years old are not permitted in the hotel after 9.30pm.

For More Information Contact Us

+44 28 90271708
meetings.belfast@claytonhotels.com

Office hours: Mon - Fri 9.00am - 5.30pm

Allergen Index

1. Crustaceans (e.g. prawns, lobster, crab and crayfish)
2. Molluscs (e.g. clam, scallops, squid, mussels, oysters and snails)
3. Fish
4. Peanuts
5. Nuts
6. Cereal containing gluten
7. Milk/milk products
8. Soya
9. Sulphur dioxide
10. Sesame seeds
11. Egg
12. Celery and celeriac
13. Mustard
14. Lupins

Please notify our Christmas co-ordinator of any special dietary requirements or allergens in advance.