



Testive Party Mights
FRI 5TH, SAT 6TH, FRI 12TH & SAT 13TH DECEMBER

- Mulled Wine Reception
- Festive Décor
- Four Course Festive Dinner
- Live Band
- DJ & Late Bar

€69 PER PERSON

Terms & conditions apply. Maximum and minimum numbers apply. A non-refundable deposit of €25 p,p. must be paid at the time of booking for these shared festive party nights. Balance to be settled by 21st November 2025. Private party nights also available.

Christmas Party Dinner Menu

STARTER

Seasonal Roast Vegetable Soup double cream, guinness bread

Chicken Caesar Salad shaved parmesan, crispy pancetta

MAINS

Roast Turkey & Honey Glazed Ham herb stuffing, seasonal vegetables, red wine jus

Poached Salmon chive mash, vichyssoise carrots with

a honey glaze, sorrell cream

Butternut Squash Risotto

green pea, vanilla, shaved parmesan

DESSERT

Festive Assiette of Desserts

FINISH

Freshly Brewed Tea/Coffee with mince pies



December Dining
CELEBRATE THE SEASON

Allow our events team to create a magical gathering for you - all you and your guests need to do is turn up! Book a Festive Lunch or Dinner at Alder Café Bar or Mills Restaurant.

TWO COURSES €30 PER PERSON
THREE COURSES €35 PER PERSON

Both festive lunch and dinner menus include festive table decorations and Christmas crackers. Groups of 10+ receive complimentary mulled wine on arrival. Minimum numbers of 10 guests apply for Festive Lunch & Dinner.

Festive Lunch/Dinner

STARTER

Chicken Liver Pâté brandy, pistachio crumbs, cumberland sauce, brioche toast

Seasonal Roast Vegetable Soup double cream, guinness bread

Chicken Caesar Salad shaved parmesan, crispy pancetta

MAINS

Roast Turkey & Honey Glazed Ham herb stuffing, seasonal vegetables, red wine jus

Poached Salmon mash, vichyssoise carrots with a honey glaze, sorrell cream

> Butternut Squash Risotto green pea, vanilla with shaved parmesan

Pan Seared Chicken chive mash, seasonal vegetables, wild mushrooms & tarragon velouté

Roast Beef

chive mash, caramelised onions, green pepper sauce, seasonal vegetables

DESSERT

Warm Christmas Pudding brandy custard, cream

Homemade Cheesecake fresh cream

Apple & Cinnamon Crumble vanilla ice cream



Casual Gatherings AT ALDER CAFE BAR

Enjoy a selection of specially curated festive cocktails, mulled wine and delicious platters throughout the month of December. We will ensure you feel the festive spirit!

PLATTERS €18 PER PERSON COCKTAILS FROM €12 PER PERSON

Minimum numbers of 10 guests apply

Festive Platters

SELECTION

Turkey & Cranberry Sliders on brioche buns

Spicy Chicken Wings with a maple-chilli glaze

Mozzarella Sticks with a piquant chipotle dip

Mini Vol-au-Vents with whipped goat cheese and red pepper coulis

Smoked Salmon & Dill Cream Cheese Roulade on blinis with lemon zest

Festive Cocktails

AVAILABLE IN DECEMBER

Christmas Dessert absolut vanilla, frangelico hazelnut liqueur, fresh cream, chocolate syrup

Santa's Old Fashioned jim beam bourbon whiskey, homemade cinnamon & ginger syrup, orange bitters

> The Grinch malibu, midori melon liqueur, pineapple juice, fresh cream

Gingerbread Martini

Gingerbread Martini vodka, baileys, fresh cream, ginger powder, cinnamon powder, garnished with a gingerbread man



testive t A CHRISTMAS TRADITION

Everyones favourite Christmas Tradition is back this December. Join us for a delectable selction of savoury and sweet treats served in our Alder Cafe



SAVOURY

Turkey, Ham & Sage Stuffing Sandwich with cranberries on white bread

Goats Cheese & Roasted Peppers with red onion marmalade on white bread

Caesar Chicken Tortilla Wrap

Roasted Ham & Dubliner Cheese Sandwich

Smoked Salmon lemon dill cream cheese and pickled cucumber on guinness bread

SWEET

Spiced Apple Choux Bun Chocolate & Winter Berry Tart Toffee & Walnut Pudding

Christmas Pudding with brandy cream

BAKED

Plain & Raisin Scones with lemon curd, fresh cream and homemade preserves