

FESTIVE AFTERNOON TEA

Our Festive Afternoon Tea offers a selection of festive sandwiches, mini scones & miniature versions of your favourite festive Christmas treats.

Commences **Friday 4th December 2026** Served 7 days a week.

€29.50 per person Must be pre-booked. Min of 2 people per booking.

CHRISTMAS LUNCH

Enjoy our 3-course Festive Lunch menu with colleagues & friends.

Available from Friday 4th December **€35 per person**.

PRIVATE PARTY

Private room for groups available. Min 30 people. Bookings can be made online www.horseandjockeyhotel.com or by calling the hotel directly.

THE BAKERY

Large Selection of Baked Goods available to pre-order for Christmas.

All products are made in-house and include our famous festive goods including mince pies, plum puddings, brandy butter, roulades & much more.

Orders taken: Monday - Friday, 9.30am-5pm

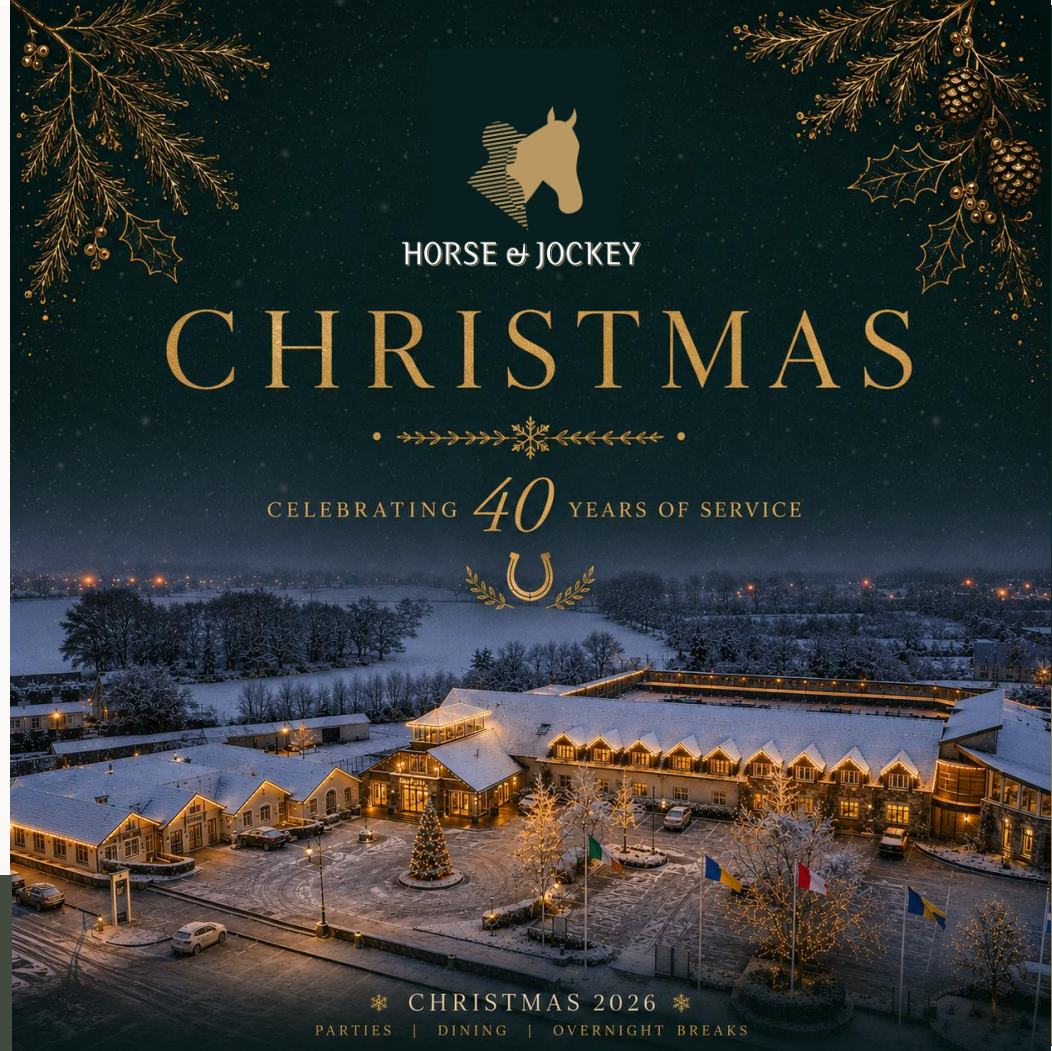
Last Orders Thursday 17th December 2025

T: +353 (0) 504 44192 E: info@horseandjockeyhotel.com



WISHING YOU AND YOURS A VERY MERRY CHRISTMAS 2026

From all The Horse and Jockey Team





Christmas Evenings

2026

Friday 4th December - Saturday 5th December
Friday 11th December - Saturday 12th December

- Enjoy Prosecco or a Christmas Cocktail and canapes on arrival
- A 4-Course Festive Evening Meal
- Live Music in The Enclosure Bar

A relaxed evening of great food & festive music with colleagues & friends this party season - **€58 per person**

CHRISTMAS PARTY ACCOMMODATION

Make a night of it & enjoy fantastic overnight accommodation rates starting at **€75 pps.**

FESTIVE PARTY PAMPERING

Get ready here with our hair, makeup and nail appointments. Or if you are staying overnight, why not indulge in a spa treatment in our starlit spa and enjoy our pool and hydrotherapy areas

Bookings can be made by calling (0)504 33020

4 COURSE CHRISTMAS EVENING MENU

TO START

Winter Vegetable Soup, Chive Cream
Home Cured Beetroot Salmon, Pickled Shallot, Salsa Verde, Dill Crème Fraiche
Shredded Silverhill Duck, Watermelon & Chilli Salad
Ardsallagh Goats Cheese, Orange & Hazelnut Crunch, Pomegranate

MAINS

The Christmas Dinner: Roast Turkey, Glazed Ham, Stuffing, Roast Gravy and
all the trimmings....

Baked Fresh Salmon, Pea Puree, Samphie & Courgette Ragout, Lemon & White Wine Butter
Sauce

Medallions of Fillet Steak, Shallot Jus, Wild Mushroom & Tarragon Cream, Tenderstem Broccoli
Spinach & Ricotta Ravioli, Roasted Garlic Sage & Truffle Butter, Rocket & Parmesan Salad

DESSERT

Selection of Miniature Festive Desserts
from our pastry kitchen

Tea/Coffee

€58PP

