

## De-luxe Buffet

£34.95 per head (Min 20 Covers)

Party hat and Christmas cracker included.

Vegan option on request

- + Pigs in Blankets
- + Mini Pie Selection
- + Southern Fried Chicken Strips
- + Breaded Style Torpedo Prawn's with Sweet Chilli

### PLATTERS OF:

- + Roast Beef  
with horseradish sauce
- + Roast Turkey  
with Cranberry Sauce
- + Home-Cooked Ham  
with Honey & Cloves
- + Whole Cooked Dressed Scottish Salmon
- + Homemade Chicken Curry  
served with Basmati Rice & Chips

- + Chicken Drumsticks in Barbeque Sauce
- + Cranberry & Brie Wontons
- + Vegetarian Assorted Quiche
- + Caesar Salad
- + Tossed Mixed Green Salad
- + Homemade New Baby Potato & Chive Salad
- + Homemade Coleslaw
- + Mixed Bread Rolls

### DESSERTS

- + Apple Pie with Cream & Custard
- + Xmas Pudding with Orange & Brandy Cream
- + Panettone Cheesecake

A sweet oatmeal biscuit base topped with a vanilla flavour cheesecake, decorated with pieces of moist panettone & brioche.

- + Mince Pies (Vegan & Gluten Free option available)

### BUFFET VEGAN OPTIONS

- + Samosas & Spring Rolls
- + Southern Fried Goujons
- + Vegan Nuggets

ALL MENU'S ARE SUBJECT TO CHANGE DUE TO AVAILABILITY

## Nollaig Shona Dhuit

### MERRY CHRISTMAS & HAPPY NEW YEAR 2024

**LUNCH & DINNER MENUS:** Choice of one from each course to be sent by email or phone 3 days in advance.  
**NO MIXING OF 2 AND 3 COURSES**  
**2 COURSE (Mains & Desserts only)**  
**BOOKINGS REQUIRED WITH: £10.00 deposit pp**  
+ Party hat and christmas cracker included +

VEGAN V VEGETARIAN LG LOW GLUTEN  
ALL ITEMS MAY CONTAIN TRACES OF NUTS

**ALLERGEN:** Please ask a member of Staff if you need additional information on Food Allergens  
All our Food is prepared in a kitchen where Nuts, Gluten and other known allergens may be present.  
Please note we take caution to prevent cross - contamination. However, any product may contain traces as our entire menu is produced in the same kitchen.  
Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to management before placing your order.  
Full allergen information is available.  
Management can advise of ingredients used.

The Claddagh Ring

FOR DETAILS PLEASE CONTACT US ON  
0208 2032600 | [info@claddagh-ring.co.uk](mailto:info@claddagh-ring.co.uk)  
[www.claddagh-ring.co.uk](http://www.claddagh-ring.co.uk)  
10 Church Road, Hendon, NW4 4EA

The Claddagh Ring

## Christmas Menus

Christmas is a time for Celebration.  
Whether your party is large or small, for friends, family or work colleagues you will enjoy a fantastic party atmosphere.

We are Happy to arrange for all your party needs in our private Function Room or SnugBar.

We can reserve an area in the Claddagh Theme Bar or our Heated Patio area outside. If you have any special requirements we will be happy to discuss them.

The excellent service and choice of menu, together with the festive atmosphere will make your celebration a memorable experience.

We look forward to welcoming you and catering for your every need this Christmas.

## Christmas Lunch Menu

Available between 12 noon and 4pm Mon- Fri

Xmas Day - Closed

Monday 20th November - Saturday 23rd December

**3 COURSE £29.95 per head**

**2 COURSE £25.95 per head**

(Mains & Desserts only)

**NO MIXING OF 2 AND 3 COURSES**

**Complimentary Glass of Wine or Soft Drink**

### STARTERS

**Cream of Vegetable Soup**

(Gluten Free and Vegan option available)

**Prawn Cocktail in a Marie Rose Sauce**

(Gluten Free Available with Lemon Mayo Sauce)

**Duck Spring Rolls Served with a Plum Sauce Dip**

**Vegan Salad Served with Sourdough Bread** (V)

### MAIN COURSES

**Roast Turkey, Ham & Stuffing**

Served with All The Traditional Trimmings

(Gluten Free Available, No Stuffing)

**Roast Rib of Beef with Yorkshire Pudding**

(Gluten Free Available, no Yorkshire Pudding)

**Oven Baked Salmon Fillet** (G)

with a Creamy White Wine Sauce

All served with creamy mash, roast potatoes, selection of fresh seasonal vegetables & gravy

**Vegetable Lasagne** (V)

Layers of Pasta Separated with a Mix of Vegetables Including Courgettes, Mushrooms, Aubergine and Onion, Covered in a Creamy Sauce and Cheese, Served with Chips & Salad Garnish

**Roasted Vegetable Tart** (V) (V)

Vegan Tart packed with cauliflower, sweet potato, mixed peppers, onions and courgettes in a tomato sauce. Served with herb diced potatoes and rocket salad & cherry tomato salad.

### DESSERTS

**Christmas Pudding**

Served with Orange and Brandy Cream

**Honeycomb Cheesecake** (G)

Biscuit base with white chocolate cheesecake finished with vanilla cream, toffee sauce and chocolate shavings.

**Warm Apple Pie Served with Cream or Custard**

**Speculoos Cheesecake** (V)

Baked Coconut Cheesecake, Spiralled With a Biscoff Sauce And Topped With a Speculoos Crumb

**Tea - Coffee**

**Mince Pies (Vegan & Gluten Free option available)**

**BOOKINGS REQUIRED WITH: £10.00 deposit pp**

Choice of one from each course to be sent by email or phone 3 days in advance. Party hat and Christmas cracker included

## Christmas Dinner Menu

Available between 4 - 10pm Mon - Fri

Saturday and Sunday 12:00 - 9:00 pm | Xmas Day - Closed

Monday 20th November - Saturday 23rd December

**3 COURSE £39.95 per head**

**2 COURSE £35.95 per head**

(Mains & Desserts only)

**NO MIXING OF 2 AND 3 COURSES**

**Complimentary Glass of Wine or Soft Drink**

### STARTERS

**Winter Vegetable Soup**

(Gluten Free and Vegan option available)

**Creamy Chicken & Mushroom Vol au Vent**

Chicken Pieces in a Creamy Mushroom Sauce Served on Puff Pastry

**Breaded Japanese Style Torpedo King Prawns**

Served with Sweet Chilli Dip

**Oak Smoked Salmon**

Served with Capers and a Salad Garnish

**Vegan Salad** (V)

Served with Sourdough Bread

### MAIN COURSES

**Roast Turkey, Ham & Stuffing**

Served with All The Traditional Trimmings

(Gluten Free Available, No Stuffing)

**Roast Rib of Beef with Yorkshire Pudding**

(Gluten Free Available, no Yorkshire Pudding)

**Honey Roast Gammon**

Garnished with Cloves and Mustard

**Oven Baked Salmon Fillet** (G)

with a Creamy White Wine Sauce

All served with creamy mash, roast potatoes, selection of fresh seasonal vegetables & gravy

**Macaroni Cheesebake** (V)

A Mix of Macaroni Blended Together in a Luscious Cheese Sauce, Served with Chips & Salad Garnish

**Butternut Squash, Lentil & Almond Wellington** (V) (V)

A delicious mix of Butternut Squash, Lentils and Almonds and wrapped in a puff pastry case. Served with Roast potatoes, Mash and Seasonal Veg with Vegan gravy.

### DESSERTS

**Christmas Pudding**

Served with Orange and Brandy Cream

**Warm Apple Pie**

Served with Cream or Custard

**Panettone Cheesecake**

A sweet oatmeal biscuit base topped with a vanilla flavour cheesecake, decorated with pieces of moist panettone & brioche.

**Profiterole Chocolate Truffle**

Chocolate sponge with a Belgian chocolate truffle and toffee centre. Topped with cream, profiterole and chocolate glaze.

**Fresh Fruit Salad Served with Cream**

**Tea - Coffee**

**Mince Pies (Vegan & Gluten Free option available)**

## Finger Buffet

**£15.95 per head (Min 20 Covers)**

Party hat and Christmas cracker included.

+ Cocktail Sausages wrapped in Bacon

+ Hot Chicken Bites

+ Assortment of Meat, Fish & Vegetarian Sandwiches

+ BBQ Chicken Drumsticks

+ Sausage Rolls

+ Vegetarian Quiche

+ Vegetarian Samosas & Spring Rolls

+ Mince Pies

## Fork Buffet

**£27.95 per head (Min 20 Covers)**

Party hat and Christmas cracker included.

+ Southern Fried Chicken Strips

+ Pigs in Blankets

+ Mini Pie Selection

+ Breaded Style Torpedo Prawn's

+ Dressed Platter of Home-cooked Roast Beef, Roast Turkey & Ham

+ Barbeque Chicken Drumsticks

+ Vegetarian Samosas & Spring Rolls

+ Cranberry & Brie Wontons

+ Vegetarian Assorted Quiche

+ Mixed Green Salad

+ Tomato & Diced Feta Cheese

+ Homemade New Baby Potato & Chive Salad

+ Homemade Coleslaw

+ Mixed Bread Rolls

### DESSERTS

+ Honeycomb Cheesecake (G)

Biscuit base with white chocolate cheesecake finished with vanilla cream, toffee sauce and chocolate shavings.

+ Apple Pie with Cream & Custard

+ Mince Pies (Vegan & Gluten Free option available)