

ORGANISERS CHECKLIST

1. Provisionally book The Doyen for your Christmas Party. ■
2. Collect deposits from your party and inform each person that their deposit confirms their place and is non-refundable or transferable. ■
3. Pay total deposit to The Doyen within two weeks of your provisional booking. ■
4. Final numbers, remaining balances, dietary requirements and pre-orders must be received no later than two weeks prior to the date of your party. ■
5. Have the time of your life at your Doyen Christmas Party! ■

Deposit

A non-refundable, non-transferable deposit of £10 is required for each place booked. No booking will be confirmed until the deposits are received.

WIN a £50 Doyen voucher!

Pay your deposit before 31st October 2017 to be entered into our prize draw.

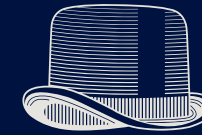
Doyen Vouchers available as gifts

Just Reward

Complimentary voucher to the value of £30 for the Party Organiser.
Voucher redeemable in January 2018. Applies to parties of 10 or over.
Terms and conditions apply.



BAR – CAFÉ BAR – PRIVATE ROOMS
829 LISBURN ROAD, BELFAST, BT9 7GY



THE DOYEN

CHRISTMAS PARTY NIGHTS

CHRISTMAS PARTY AT THE DOYEN

Start the season in style and be the first to celebrate your Christmas Party at The Doyen Private Rooms.

Gather your friends, family or colleagues and enjoy a sumptuous 3 course festive menu and party until the wee hours to either our House DJ or one of our fantastic tribute bands.

LIVE TRIBUTE ACTS

Friday 8th Dec
The Elton Experience

Saturday 9th Dec
George Michael Tribute

£36.95 per person

PARTY NIGHTS

Friday 1st Dec
DJ til late

Saturday 2nd Dec
DJ til late

Friday 15th Dec
DJ til late

Saturday 16th
DJ til late

£26.95 per person

BOOK NOW – bookings@thedoyenbelfast.com – 028 9050 9950

CHRISTMAS PARTY NIGHT MENU

STARTERS

Roast white onion soup,
blue cheese crumble,
house bread (GFO) (V)

Crispy chestnut arancini,
cranberry and orange salad (V)

Seared rare beef, truffle dressing,
celeriac remoulade (GF)

Prawn cocktail, spiced Marie Rose,
baby gem, confit tomato, wheaten bread
(GFO)

MAINS

Roast Turkey and Givans ham, chipolata,
chestnut and cranberry stuffing, bread sauce

Slow cooked feather-blade of beef,
parsnip puree, stroganoff sauce (GF)

Baked fillets of sole, fennel puree, pollen,
black anchovy butter (GF)

Spiced chestnut, apple and lentil Wellington,
caramelised fig (V)

*All mains served with cinnamon spiced
red cabbage, honey roast vegetables and
selection of potatoes*

DESSERT

Christmas pudding,
brandy custard

Creme Catalana,
fennel and orange
biscotti (GFO)

Dark chocolate and
caramel brownie,
chocolate sauce,
vanilla ice cream

Selection of
ice-cream and sorbet,
cranberry and white
chocolate cookie (GFO)

V – Vegetarian GF – Gluten Free GFO – Gluten Free option available