CHRISTMAS ENTERTAINMENT

Wednesday 2nd December  Traditional Session
Saturday 5th December  Party Night - Blue Jeans
Wednesday 9th December  Traditional Session
Saturday 12th December  Party Night - Ben Currie
Wednesday 16th December  Traditional Session
Saturday 19th December  Party Night - Paul Cummings
Wednesday 23rd December  Traditional Session
Sunday 27th December  Tumbleweed - Christmas Draw
Wednesday 30th December  Traditional Session
Thursday 31st December  - New Year’s Eve

CHRISTMAS DRAW

Sunday 27th December
1st Prize  Europe City Break Voucher to the Value of £300
2nd Prize  Irish City Weekend Break Voucher to the Value of £200
3rd Prize  Quinn’s Corner Luxury Hamper
Sunday lunch for 2 / QC Shortbread / QC Apricot Chutney / QC Strawberry Jam / QC Festive Mince Pies / Bottle of Brandy, Vodka, Jameson or Gin

QC EXCLUSIVE HAMPERS

AVAILABLE FROM SUNDAY 29TH NOVEMBER TIL CHRISTMAS EVE
THE PERFECT CHRISTMAS GIFT!

CLOSING TIMES

RESTAURANT
Closes Christmas Eve Thursday 24th at 2.30pm
Re-opens Sunday 27th @ 12.30pm

CRANNON PIZZA
Closes Sunday 20th @ 11.00pm
Re-opens Sunday 27th @ 5.00pm
Closed New Years Eve

BAR
Closes Christmas Eve
Thursday 24th @ 6.00pm
Re-opens Sunday 27th @ 12noon

We would like to take this opportunity to thank you all for your continued support, which we greatly appreciate.

Wishing you and your family a wonderful Christmas and a healthy and peaceful New Year.

The Quinn Family

QUINN’S CORNER
175 BALLYGAWLEY ROAD  DUNGANNON  CO. TYRONE  BT70 1RX
T. 028 8776 7529  E. INFO@QUINNS-CORNER.COM
CRANNON PIZZA  T. 028 8776 1424
WWW.QUINNS-CORNER.COM

AVAILABLE FROM SUNDAY 29TH NOVEMBER TIL CHRISTMAS EVE
THE PERFECT CHRISTMAS GIFT!
## CHRISTMAS LUNCH MENU

Available from Monday 23rd November 2015

**BOOKINGS ONLY**

- Cream of Vegetable Soup with Assorted Bread Roll
- Blackened Chicken Salad
- Bacon, Leek and Mushroom Vol au Vent
- Stuffed Roast Turkey and Baked Ham
- Pesto Crusted Salmon with Creamy Leek Sauce
- Homemade Apple and Blueberry Crumble served with Vanilla Custard and Fresh Cream
- Seasonal Christmas Pudding with Brandy Sauce
- Winter Berry Pavlova with Fresh Cream

Tea, Coffee and Mini Mince Pies

**£15.95**

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## CHRISTMAS PARTY NIGHTS

Artisan of Breads with Olive Tapenade, Crushed Sundried Tomato & Balsamic Olive Oil

- Cream of Vegetable Soup with Assorted Bread Roll
- Chinese Spiced Chicken with QIC BBQ Sauce
- Tossed Warm Duck Salad laced with Orange Vinaigrette
- Smoked Salmon and Atlantic Prawn Slate
- Wild Mushroom Tagliatelle
- 10oz Sirloin Steak (£5 surcharge)
- Chicken stuffed with Cream Cheese and Sundried Tomato, wrapped in Streaky Bacon
- Traditional Roast Turkey Fillet
- Pesto Crusted Salmon dressed with Creamy Leek Sauce
- Lamb Shanks marinated in Rosemary and Red Wine Jus
- Baked Honey Mustard Gammon
- Served with Champ, Braised Red Cabbage, Cheesy Cauliflower, Brussel Sprouts and Bacon, Vichy Carrots, Rosemary Roast Potatoes and Gravy
- Créme Brulee accompanied with Mixed Berries & Cinnamon Shortbread
- Homemade Apple and Blueberry Crumble served with Vanilla Custard and Fresh Cream
- Brandy Snap Basket filled with Exotic Fruit Sorbet
- Seasonal Christmas Pudding with Brandy Sauce

Tea, Coffee and After Dinner Mints

**£22.95**

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## NEW YEAR’S EVE

Mulled Wine Reception

- Canapes
- Cream of Potato and Leek Soup with Assorted Bread Roll
- Crab Cake dressed with Chilli Chutney
- Oriental Thai Beef Salad
- Smoked Salmon filled with Chive Cream Cheese
- Cajun Chicken Caesar Salad
- 10oz Sirloin Steak (£5 surcharge)
- Pork Medallions dressed with Caramelised Apple and Onion
- Plum Glazed Half Roast Duck Breast
- Pan Fried Hake with Red Pepper and Tomato Sauce
- Lamb Shanks marinated in Rosemary and Red Wine Jus
- Baked Honey Mustard Gammon
- Chicken Breast stuffed with Cheese and Chives and wrapped in Streaky Bacon
- Traditional Roast Turkey Fillet
- Served with Champ, Braised Red Cabbage, Cheesy Cauliflower, Brussel Sprouts and Bacon, Vichy Carrots, Rosemary Roast Potatoes and Gravy
- Créme Brulee accompanied with Mixed Berries & Cinnamon Shortbread
- Homemade Apple & Blueberry Crumble with Vanilla Custard & Fresh Cream
- Layered Milk and White Chocolate Cheesecake
- Brandy Snap Basket Filled with Exotic Fruit Sorbet

Tea, Coffee and After Dinner Mints

**£22.95**