
IT'S THE
MOST
WONDERFUL
TIME OF
THE YEAR
DUNLUCE LODGE
PORTRUSH

CHRISTMAS & NEW YEAR AT DUNLUCE LODGE

Escape this Christmas to the warmth and refined charm of Dunluce Lodge, nestled on the breathtaking North Antrim Coast. Imagine crackling fires, soft twinkling lights and the rich aroma of festive treats drifting through elegantly curated interiors that flow with seasonal magic.

Whether you dream of a serene winter hideaway, an intimate family gathering or a Christmas celebration to treasure, Dunluce Lodge offers an experience unlike any other. Here, luxury meets comfort and every moment is crafted with care, elegance and a touch of festive magic.



CHRISTMAS
À LA CARTE MENU

GRAZE

HOUSE MARINATED OLIVES £6
(SS)

HOMEMADE BREAD & BUTTER £10
Mussenden Sea Salt, Broighter Gold
Rapeseed Oil, Burren Balsamic
(G, M, SS, S, N, C, SD, MD)

CO. DOWN "KILLOUGH" OYSTERS
£26 PLATTER, £4.50 EACH
Horseradish Vinegar & Homemade Sriracha Lemon
(F, MO, SD)

CORNDALE FENNEL SALAMI (SHARING) £38
Sourdough & Banagher Bold Cheese (SD, M)

INDULGE

SOUTHERN FRIED CHICKEN & CAVIAR £40
(G, M, S)

Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergens due to the risk of cross contamination in our kitchens.

V~Vegetarian, VG~Vegan. Allergens: C~Celery, G~Gluten, Cr~Crustaceans, E~Eggs, F~Fish, L~Lupin, M~Milk, Mo~Molluscs, Md~Mustard, N~Nuts, P~Peanuts, SS~Sesame Seeds, S~Soya, SD~Sulphur Dioxide.



AN TÚS

CHEFS SEASONAL SOUP £12
Traditional Butter, Warm Stout Soda (G, C, M, S)

VENISON TARTARE £20
Plumbridge Venison, Scallion, Ginger, Ponzu & Juniper Gel, Smoked Dashi Dressing
(G, F, MO, S, SD)

ST. TOLA GOATS CHEESE £17
Pressed Goats Cheese & Beetroot Terrine, Sour Apple, Sweet Beetroot Gel, Sesame Seed Crisp (G, E, M, SD)

SEARED SCALLOPS £20
Roasted Cauliflower & Ras el Hanout Puree, Pickled Cauliflower & Golden Raisin Brown Butter Sauce
(CR, F, M, SD, G)

WHISKEY CURED SALMON £17
Dulse & Mustard Pancakes, Horseradish Cream, Salted Lemon (F, M, E, G, SD)

Christmas À La Carte menu continues overleaf

FEOIL

LISDERGAN FLAX FED BEEF FILLET £56
Beef Cheek En Crépinette, Pickled Onion, Classic Mushroom
Duxelles Fine Herb Beef Stock (G, E, M, SD)

GUINEA FOWL £40
Roasted Breast of Guinea Fowl, Braised & Stuffed Hispi
Cabbage, Fermented Black Garlic Miso infused Jus
(G, N, E, M, S, SS, SD)

400g BONE IN FLAX FED SIRLOIN £65
Red Wine Jus (G, M, SD)

THORNHILL DUCK £45
Red Pepper & Schezwan Pepper Jam, Duck Leg a l'orange
Croquettes, Citrus infused Celery, Orange Jus
(G, E, M, SD, MD)

LOUGHS & FARRAIGE

IRISH HALIBUT £40
Potato Puree, Goatsbridge Trout Roe, Dill Emulsion, Pickled
Muscat Grapes (F, MO, M, SD)

MARKET FISH £40
Sauce Vierge, Grilled Lime (CR, F, M, MD, L, SD)

SIDES £8 EACH

Thrice Cooked Chips

Rocket, Pine Nut & Fermented Red Onion
Salad, Citrus Dressing (MD, N, SD)

Seasonal Vegetable, Smoked Almond
& Cais Na Tire Cheese (N, M)

Baby Boiled Potatoes, Islander Kelp Butter (M, MD, SD)

Sauté Spinach, Garlic & Pickled Ginger

DESSERT

SOUFFLÉ £14
Prune & Almond Souffle, Caramelised
Hazelnut & Amaretti Ice Cream (E, M, N, SD)

BAKED CINNAMON SPICED PLUM £14
Chestnutt Farm Vanilla Infused Yoghurt, Cinnamon
Ice Cream Pistachio Meringue (E, M, N, SD)

DUNLUCE 'SIGNATURE' BAKED ALASKA £14
(S, E, M, G)

CHOCOLATE TART £14
Tanzanian Dark Chocolate & Mascarpone, Lime Tart
(M, E, G, L, N, S, SS)

GINGER & TREACLE £14
Stem Ginger & Treacle Pudding, Bushmills Whiskey &
Muscovado Sauce, Bushmills Whiskey Ice Cream (G, E, M, SD)

CHEESE £18
Irish Artisan Cheese, Burren Balsamic Digestive,
Black Apple Butter, Quince Jelly, Pickled Walnut
(G, MO, M, L, N, E, S, SS, SD)



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CHRISTMAS EVENING PLATTER MENU

At Dunluce Lodge, we take great pride in celebrating the rich bounty of Northern Ireland's fields and waters. Our chefs work closely with local artisan producers sourcing the finest, seasonal ingredients, from fresh vegetables and dairy to sustainably caught fish and hand-reared meats, we strive to honour the true flavours of Northern Ireland.

By using these locally sourced ingredients, our chefs create simple yet exceptional meals that reflect the heart and soul of our beautiful, bountiful landscape.

CHICKEN LIVER PARFAIT & SEEDED WAFERS

(G, E, M, SS, S, SD)

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BANAGHER BOLD & QUINCE JELLY

(M, SD)





HONEY CLOVE HAM HOCK TERRINE & SPICED APPLE CHUTNEY

(SD)

.....

FRESHLY HOME BAKED BREADS & COUNTRY BUTTER

(G, M, SS, S)

.....

FRESH BASIL PESTO, KALAMATA OLIVES & TOMATO TAPENADE

(M, N, SS, SD)

.....

£50 (SERVES TWO)

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NEW YEAR'S EVE TASTING MENU

SAVOURY TASTERS

Carlingford Tempura Oyster & Spiced Chilli Infusion
(CR, G, M, SD)
Dunluce Terrine & Brioche (G, EM, SD)
Grilled Oyster Mushroom & Islander Kelp
(G, EM)

ESSENCE OF NORTHERN IRELAND

Bushmills Whiskey Cured Salmon,
Chestnut Farm Yoghurt,
Citrus Gel, Malt Cracker
(G, E, F, M, SD)

DUCK / COD

Cured Duck Breast, Sweet Carrot & Carrot Cream,
Truffle Mushroom, Local Honey Sauce (M, SD)
OR
Seared Kilkeel Cod, Roast Carrot Cream
& Laksa Infusion (F, M, N)

GIN

Basalt Gin & Blackberry Water Ice (SD)

BEEF

Mill Dam Flax Fed Irish Beef Fillet,
Bone Marrow Beignet, Cauliflower Puree,
Rosemary Jus (G, E, M, SD)

SCALLOPS

Seared Kilkeel Scallops, Red Cabbage Gel,
Swede & Parsley & Champagne Vinaigrette
(M, F, SD)

DESSERT

Chocolate & Salted Caramel Delice,
Dulse & Yellowman Ice Cream (M, E, G, L, N, S, SS)

CHEESE

Banagher Bold Cheese, Black Apple Butter,
Spiced Ginger Madeleine (M, G, E, N, SD)

DUNLUCE SIGNATURE SWEET TASTERS

(G, E, M, N)

£170 PER PERSON

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BOLLINGER

NEW YEAR'S EVE MENU

ESSENCE OF NORTHERN IRELAND

Bushmills Whiskey Cured Salmon,
Chestnut Farm Yoghurt, Citrus Gel, Malt Cracker
(G, E, F, M, SD)

DUCK / COD

Cured Duck Breast, Sweet Carrot &
Carrot Cream, Truffle Mushroom, Local Honey Sauce
(M, SD)
OR
Seared Kilkeel Cod, Roast Carrot Cream
& Laksa Infusion
(F, M, N)





GIN

Basalt Gin & Blackberry Water Ice
(SD)

BEEF / SCALLOPS

Mill Dam Flax Fed Irish Beef Fillet, Bone Marrow
Beignet, Cauliflower Puree, Rosemary Jus (G, E, M, SD)
OR
Seared Kilkeel Scallops, Red Cabbage Gel,
Swede, Parsley & Champagne Vinaigrette
(M, F, SD)

DESSERT

Chocolate & Salted Caramel Delice,
Dulse & Yellowman Ice Cream
(M, E, G, L, N, S, SS)

£110 PER PERSON

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UNWRAP THE MAGIC OF CHRISTMAS AT DUNLUCE LODGE

This festive season, share the gift of exceptional experiences with those you cherish most.

From indulgent dining and luxurious overnight escapes to moments of pure relaxation along the Causeway Coast, a Dunluce Lodge Gift Voucher offers an invitation to create unforgettable memories

Discover our collection of gift vouchers and give the gift of luxury this Christmas

TO VIEW OUR GIFT VOUCHERS CLICK HERE



CELEBRATE NEW YEAR'S EVE WITH US

Welcome 2027 in unparalleled style at Dunluce Lodge. Indulge in an exceptional evening of exquisite cuisine, refined hospitality and captivating entertainment, all set against the backdrop of our breathtaking coastal retreat.

As midnight approaches, raise a glass and celebrate the arrival of the New Year before retiring to the comfort of your luxurious suite. Begin the year as it should be, surrounded by elegance, tranquillity and unforgettable moments.

£625 PER ROOM

LET THIS NEW YEAR'S EVE BE ONE TO REMEMBER. CLICK HERE


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