



Christmas & New Year
2025



CHRISTMAS 2025









Saturday 6th December

SUNSHINE

Friday 12th December

RIFF RAFF 2

Saturday 13th December

THIS WAY UP

Friday 19th December

RIFF RAFF 2



INCLUDES 4 COURSE DINNER, LIVE ENTERTAINMENT & DISCO

£20pp non refundable deposit
Remaining balance & pre-order required 10 days prior to event





CHRISTMAS 2025

Party Vights

MENU:

(Served at 8.00pm sharp)

Silverbirch Vegetable Broth Served with Bread Roll

Roast Turkey & Honey Baked Ham Herbed Stuffing, Chipolatas and Cranberry Sauce

Pan Fried Fillet of Salmon Served with a Lemon & Dill Sauce

Roast Sirloin of Beef Prime Dry Aged, Yorkshire Pudding, Roasting Gravy

VEGETARIAN & VEGAN CHOICE Cajun Spiced Sweet Potato Roulade

or

Farmhouse Nut Roast Loaf
Served with Cranberry & Port Sauce

Festive Cheesecake

or

Homemade Christmas Pudding

Served with Custard and Fresh Cream

Freshly Brewed Tea & Coffee

INCLUDES 4 COURSE DINNER, LIVE ENTERTAINMENT & DISCO

£20pp non refundable deposit
Remaining balance & pre-order required 10 days prior to event











FESTIVE

Menus served from
Monday 1st - Tuesday 30th December

(Excluding Christmas Day & Boxing Day)

Deposit & Pre-orders Required

2 COURSE

LUNCH

Served 12 Noon - 3.30pm

****£23.00pp*****

DINNER

Served from 4pm

£,27.00pp

All groups must order the same 2 courses (ie. Starter & Main or Main & Dessert) Followed by Tea or Coffee

3 COURSE

LUNCH

Served 12 Noon - 3.30pm

£,28.00pp

DINNER

Served from 4pm

£,32.00pp

MENU:

Traditional Prawn Cocktail

Prawns Coated in Marie Rose Sauce and served with Wheaten Bread

Silverbirch Vegetable Broth

Served with Bread Roll

Chicken Caesar Salad

Dry Cured Bacon, Baby Gem lettuce, Croutons Caesar Dressing
& Parmesan Dressing

Roast Turkey & Honey Baked Ham

Herbed Stuffing, Chipolatas and Cranberry Sauce

Pan Fried Fillet of Salmon

Served with, Lemon, and Dill Sauce

Roast Sirloin of Beef

Prime Dry Aged, Yorkshire Pudding, Roasting Gravy

Aged Sirloin Steak (£8 Supplement)
Chips, Onions, Seasoned Tomato & Creamy Pepper Sauce

Home Made Christmas Pudding

Served with Custard and Fresh Cream

Merry Berry Festive Cheesecake Served with Fresh Cream

Seasonal Fruit Pavlova

Freshly Brewed Tea or Coffee







FESTIVE

Available from

Available from Monday 1st - Tuesday 30th December

£10 deposit per person required. 48 hours pre-booking essential

MENU:

Glass of Bubbles served on Arrival

Amuse Bouche:

Demi-Tasse of Soup Or Mini Savoury Sausage Rolls

Selection of Freshly Cut Sandwiches

Roast Turkey, Stuffing and Cranberry Sauce
Cream Cheese and Grape
Honey Glazed Ham
Egg & Scallion

Sweet Treats

Freshly Baked Seasonal Sweet Treats

Selection of Freshly Brewed Tea or Coffee





ANNUAL

Ahristmas Draw

SATURDAY 20TH DEC

Join us for our famous Annual Christmas Draw featuring a great selection of prizes, live music from Riff Raff 2 in The Drumragh Suite (from 9pm) Prize Draw kicks off at 10pm!





SANTA

SUNDAY 7TH, 14TH & 21ST DECEMBER

Join us for a festive celebration for all the family with our Famous Santa Sunday Lunch. Enjoy a beautiful 4 Course Festive Sunday Lunch served from 12 noon until 4pm followed by kids entertainment from Mr Majestic, Face Painting, Santa Letters & North Pole Post Box!

Adult £27.50

Children

£,15.00
3 Courses





NEW YEAR'S EVE

NEW YEAR'S DAY

Jinner -

WEDNESDAY 31ST DECEMBER

Available from 4.00pm (last orders 9.00pm)

- A la Carte Menu
- Bucks fizz just in time for Midnight.
 - Live Entertainment
 - Piper at Midnight.

(Booking Essential)

THURSDAY 1ST JANUARY 2026 <

Enjoy a perfect start to 2026 with a relaxing 4 Course New Year's Day lunch.

Adult £24.95 | *Kids* £12.50

TERMS & CONDITIONS

- The information in this brochure is correct at the time of printing. The hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.
- All prices are inclusive of VAT at the current rate at the time of this publication (20%). If the general rate of VAT is altered, our prices will be modified accordingly.
- The hotel reserves the right to alter, substitute or amend the contents of an event, or to cancel an event or package for any reason, for example, a shortfall in minimum numbers to operate a programme.
- All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.
- Drinks may not be taken from bedrooms to the public areas of hotel.
- All groups are required to complete a food pre-order form which must be received along with the final numbers for your group no later than 10 days before the date of the party. Pre-orders must come in via the group organiser and not from individuals to minimise the margin for error.
- We do provide an allergen list and will do our best to accommodate dietary requirements with advance notice. Please note we cannot guarantee a 100% nut free environment.
- All details and prices correct at time of going to print.
- £20pp non refundable deposit. Remaining balance & pre-order required 10 days prior to event. Deposit and payment is non-refundable or transferable.
- Deposit cannot be transferred for Bar Tab.
- Minimum numbers for Festive Groups Apply.
- Bands are subject to change.

For more information:

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