

Gift Vouchens Available

Bar Food Served Every Night

Restaurant and private rooms available
for bookings at any time.

Available for Lunch or Evening Bookings for large
or intimate groups throughout the festive period.

Bookings taken for Christmas Day.

**FOR SPECIAL TRANSPORT RATES
CONTACT ONE OF OUR TRAVEL PARTNERS**

A O'Haire Travel

087 900 4876

Hackett Travel

087 250 2186

The Rustic Inn, Abbeyshrule Village,
Co. Longford

Tel: 044 9357742 / 044 9357424

Fax: 044 9357742

Email: mcgoeye@gmail.com

Website: www.rusticinn.ie



Christmas at **The Rustic Inn**

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Christmas Craft Fair

Sunday 9th December

A festive Village Marketplace of locally home-made crafts and Artisan Products, enjoyed with Christmas carols, mulled wine, mince pies and a visit from Santa himself

Christmas Party Night

Saturday the 8th of December
music by - Simon Casey and his Band

Christmas Party Night

Saturday the 15th of December
music by - Keith McDonnell And the Showband Show

Christmas Party Night

Friday the 14th of December
music by - Seamus Dooley - €32 pp

Other Music Events

Sunday December 23rd

Finish up from work and relax with - Colm Mulligan

St Stephens Day

Our Famous St. Stephens Day Trad Session with Packie Campbell and Friends followed by DJ Michael Rooney.

Friday December 28th

Music in Bar with - Martin & Aisling

New Years Eve

Ring in the New Year with - DJ Michéal Rooney

LIVE IN CONCERT
SUNDAY 6th of JANUARY
- THE HIGH KINGS -

TICKETS FOR FAMILY MEMBERS
OR FRIENDS ARE AN IDEAL CHRISTMAS PRESENT



Christmas Party Night Menu

8th December & 15th December

Starter

Chicken & Mushroom Vol au Vent
Puff Pastry Bouchee and a Tarragon & Chardonnay Cream

Or

Fresh Salmon, Prawn and Smoked Salmon Roulade
With a Tomato, Caper and Red Onion Salsa, Horseradish Crème Fraiche

Homemade Rustic Cream of Vegetable Soup

Main Course

Roast Stuffed Turkey and Cider Baked Ham
Served with Cranberry sauce

Or

Baked Fresh Atlantic Cod
Parmesan & Basil Crust, Sundried Tomato & White Wine Cream

Or

Pan Seared 10oz Irish Hereford Sirloin Steak
Baked Plum Tomato with a Mushroom Duxelle, Brandy & Peppercorn Sauce

All of the above served with Melange of fresh Seasonal Vegetables and Potatoes

Dessert

A Quartet of Home-made Rustic Desserts

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*Freshly Brewed Bewleys Tea or Coffee Served with Mince Pies*

*Party begins at 7.30 with mulled wine & prosecco reception,  
Dinner served at 8.30 followed by fantastic band and finish the  
night out with our brilliant house DJ Rooney.*

€42 PP - \*\* T&C's

