

Christmas Dinner Menu



3 COURSE DINNER - £39.95PP

Starter

Cajun Chicken Caesar Salad

with bacon bits, parmesan cheese shavings & creamy dressing (M, G, F, E, Mu)
(vegetarian option also available)

Soup of the Day

with crusty Roll
(check with server about allergies)

Armagh Christmas Crown

warm puff pastry Vol-au-Vent with creamy chicken & leek served on tossed salad leaves with herb dressing (G, E, SD)

Tempura Chicken Strips

with Asian slaw & taco mayonnaise
(G, M, E, Mu)

Medley of Smoked Salmon, Prawn Marie Rose & pickled Ardglass Herrings

with wheaten bread & seasonal leaves
(F, E, G, SD, C, MU)

Seared Winter Wild Mushrooms on griddled Focaccia Bread with Cream & Brandy

with white truffle oil, parmesan cheese & micro herbs (G, M, MU, E, SD)

Main

Roast Turkey Breast & Glazed Given's Ham

with sage & onion stuffing, chipolatas, Rosemary & Shiraz gravy (G, SD, M)

10oz Sirloin Steak (£5 extra charge)

with battered onion rings, roast balsamic glazed cherry tomatoes, creamy trio of peppercorn sauce or Shiraz gravy (M, SD)

"Mourne" Lamb Shank

on a bed of buttery Colcannon potatoes & root vegetable cooking liquor (Ce, M, SD)

Pan Seared Scottish Salmon

with gratin potatoes & lemon, white wine & chive sauce (F, SD, M)

Indian Style Roasted Vegetable Curry

with vegetable samosas & warmed naan bread
(N, G, C, M, Mu, Ce)

All main courses served with a selection of seasonal vegetables & potatoes

Dessert

Toffee & Baileys Irish Cream Cheesecake

with dark chocolate syrup (G, M, E, N, Sd)

Warm Belgium Chocolate Fudge Cake

with vanilla ice cream & raspberry coulis
(G, M, E)

Madagascar Vanilla Crème Brulee

with Bramley Apple Compote & homemade shortbread (G, M, E)

Warm Christmas Pudding

with a choice of French brandy sauce or vanilla ice cream (G, M, E, N, Sd)

Trio of Ice Cream

with mixed winter berry coulis (M, E, G)

Tea / Coffee



Armagh City Hotel

