

Christmas Dinner Menu

3 COURSE DINNER - £39.95PP

Starter

Armagh Christmas Crown

Warm puff pastry vol-au-vent with creamy chicken & bacon served on tossed salad leaves with Aioli dressing (Roasted vegetable vegetarian option also available)
(G, E, SD, M, MU)

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

With celeriac remoulade and buttermilk wheaten bread (F, E, G, SD, C, MU)

Chef's Homemade Soup of the Day

Served with crusty rolls (check with server about allergies)

Mediterranean Salad

Seasonal salad leaves with Parma ham, feta cheese, sun-blushed tomatoes, roasted vegetables, croutons, black garlic Burren balsamic pearls and basil oil (G, M, SD)

Baked Confit Barbary Duck Leg

Asian style pickled slaw and Tamari soy dressing (SO, SD, CE)

Oven Baked Boilie Goats Cheese

On Focaccia bread with beetroot and cranberry salsa, Burren balsamic vinegar reduction (M, G, SD, E)

Main

Slow Roasted Turkey Breast & Glazed Grant's Ham

With buttery sage & onion stuffing, chipolatas, Rosemary and Shiraz gravy (G, SD, M, MU)

Pan Fried 10oz Sirloin Steak (£6.00 extra charge)

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

Slow Roasted "Mourne" Lamb Shank

Served on a bed of buttery colcannon potato and root vegetable cooking liquor (CE, M, SD)

Pan Fried Barbary Duck Breast (served medium)

With braised Christmas spiced red cabbage, Armagh Bramley apples, braised Fondant potato and Shiraz gravy (SD, M, SO)

Pan Seared Fillet of Salmon or Seabass

With creamy Gratin potato, asparagus wrapped with Parma ham and Chorizo cream (F, M, SD)

Vegan Vegetable Nut Roast

Served with roasted vegetable Ratatouille and garlic potatoes (N, G, SO, MU, CE, SD)

All mains are served with a selection of seasonal vegetables & potatoes

Dessert

Honeycomb and Baileys Cheesecake

Served with dark chocolate syrup (M, G, SD)

Warmed Belgian Chocolate Ganache Cake

With vanilla ice cream or whipped cream & raspberry coulis (G, M, E, SO)

Warm Christmas Pudding

Served with a choice of creamy French brandy sauce or vanilla ice-cream (M, G, E, N, SO)

Strawberry Pavlova

Whipped meringue with cream, berries and fruit puree (M, E)

Vanilla Crème Brulee

With homemade short bread and winter berry compote (G, M, E)

Trio of Ice Cream

With mixed berry coulis (E, M, G, SO)

Tea / Coffee



Armagh City Hotel

