

New Year's Eve Menu

Starter

Cream of Winter Parsnip Soup (V) (M, CE)

Pan Seared Winter Mushrooms with Cream & Cognac
Served on a toasted brioche bread, with white truffle oil and parmesan cheese (G, M, MU, E, SD)

Cajun Chicken Caesar Salad (G, F, E, SD)

Crispy Duck Spring Rolls

Served on a wilted pok choy and noodle stir fry & with orange and chilli relish (G, E, S, SE, SO)

Terrine of Chicken Liver & Cognac Pate

Chicken pate served with plum chutney and crisp toasted ciabatta bread (G, M, SD)

Smoked Loch Fay Scottish Salmon

Served with niçoise salad (quill egg, cherry tomatoes, black olives, feta cheese and French dressing) & wheaten bread (G, F, E, SD)

Crispy Asian Chicken Fritters

Served with Asian slaw chilli jam & garlic mayonnaise (M, E, MU, S, SO)

Main

10oz 21 Days Aged Seared Sirloin Steak

With battered onion rings, glazed cherry tomatoes, creamy trio of peppercorn sauce or shiraz gravy and a choice of champ, chips or garlic sauté potatoes (M, SD, SE)

Pan Seared 8oz Carnbrook, 21 Days Aged Beef Fillet

Served with chips, champ or garlic sauté potatoes, peppered sauce or red wine gravy (M, E, SD)

Baked Supreme of Irish Free Range Chicken

Served on a bed of wilted kale and bacon, roasted baby potatoes and wild mushroom sauce (M, G, MU, SD)

Slow Roasted "Mourne" Lamb

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

Pan Seared Irish Loin of Venison (Served Pink)

On pickled cabbage & Armagh apples, with burnt onion mash and port jus (M, SE, SD)

Duo of Salmon and Seabass

Served with asparagus wrapped with bacon, dauphinoise potatoes and tarragon beurre blanc sauce (SD, M, E, MU)

Indian Style Tandoori Vegetable Biryani (V)

Served with crisp poppadoms and warm naan bread (N, G, Ce, C, M, Mu)

Dessert

"Bushmills" Irish Coffee Cheesecake

With Toffee Sauce & Berries (G, M, E, N)

Warm Belgium Chocolate Fudge Cake

With Vanilla Ice Cream & Black Cherry Compote (G, E, M, SD)

"Great British Bake Off" Key Lime Pie

Served with Italian meringue, mango coulis and winter berries (G, M, E, N)

Baileys Irish Crème Brulee

With butter biscuits (G, M, E, N)

Christmas Pudding

With a choice of French brandy sauce or vanilla icecream (G, M, E, N, Sd)

Selection of Ice Creams

With mixed fruit coulis and berries (M, E)

Selection of Irish Cheeses

(Cashel Blue, Goats Cheese, Armagh Ballylisk, Porters Cheese & Smoked Cabeen) With celery, grapes, cheese biscuits & Armagh apple & plum chutney (CE, G, M, E)

Tea/Coffee

 **Armagh City Hotel**

