



Armagh City Hotel
WHERE PAST MEETS PRESENT

Sunday Lunch Menu Starters

Soup de Jour

Chef's choice of homemade soup, topped with croutons and served with crusty bread (M,G,CE,C & check with server daily)

Crispy Chicken Fritters with Asian Slaw

Served with sweet chilly mayonnaise (G,M,E,Mu,SD)

Pan Seared Local Wild Mushrooms, with Cream and Brandy

Served on griddled Focaccia bread, drizzled with white truffle oil and with grated parmesan cheese (G,M,MU,SD)

Trio of Melon (Honeydew, Gala & Cantaloupe)

Served with mango crème fraiche & fruit berries (M)

Chicken Caesar Salad (G,E,SD,M)

Smoked Salmon Caesar Salad (G,E,SD,M,F)

Traditional Caesar Salad (G,E,SD,M)

Prawn Caesar Salad (G,E,SD,M,C)

Roasted Vegetable Caesar Salad (G,E,SD,M,CE)

Medley of Seafood

Pink Atlantic prawns with Marie-rose sauce & wheaten bread, smoked salmon & curried Ardglass crab (F,C,MU,SD)

Crispy French Brie Fritters

Served with a tossed seasonal leaf salad, homemade tomato salsa & basil pesto (V) (M,G,SD)

Allergy advice – menu items with the following abbreviated codes contain ingredients that may cause allergic reactions

G-Gluten, M-Milk, E-Eggs, MU-Mustard, F-Fish, C-Crustacean, N-Nuts, S-Sesame, CE-Celery, SD-Sulphur Dioxide, L-Lupin, MO-Molluscs, SO-Soya, P-Peanuts

Main Course

Slow Roasted Turkey & Given's Ham

Traditional succulent roast turkey & ham served with chipolatas, sage & onion stuffing and pan gravy (G,MU,M,SD)

Slow Roasted Irish Beef

Slow roasted Irish beef served with Yorkshire pudding and red wine & thyme jus (G,SD,E)

10oz Sirloin Steak – cooked to your liking - £4.50 supplement

Pan seared sirloin steak cooked to order served with pepper sauce (G,M,SD)

Breast of Chicken wrapped in Smoked Bacon

Served with homemade stuffing & wild mushroom & brandy sauce (G,SD,M)

Baked Fillet of Scottish Salmon (Skin on)

With pink prawns & pea velouté (F,M,G,SD)

Roasted Leg of Mourne Lamb

Leg of lamb roasted and served with a rosemary & apricot stuffing and natural jus (G,SD)

Pan Seared Sea Bass Fillets

Locally sourced fillets of sea bass, pan seared with tarragon & lemon cream sauce (F,SD,G)

Roasted Vegetable Fajita

Served with warm tortillas, crème fraiche & Mexican style salsa (M,G,CE,SD)

All main courses served with seasonal vegetables, creamy champ and roasted potatoes

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Dessert

Please see dessert menu for daily homemade desserts, lovingly created by our pastry chefs Deirdre & Marie

3 Course Sunday Lunch - £25.50pp

2 Course Sunday Lunch - £23.50pp

**Why not finish off your Sunday Lunch with a
Speciality Coffee or Liqueur???**

Irish Coffee	£6.50	Americano	£2.60
Coffee Royale	£6.50	Espresso	£2.70
Calypso Coffee	£6.50	Cappuccino	£2.80
Bailey's Coffee	£6.50	Macchiato	£2.80
		Latte	£2.80
		Herbal Tea	£2.20

Disaronno Amaretto	£3.60
Baileys' Irish Cream	£4.30
Hennessey Brandy	£4.10
Hennessey XO	£7.90
Jameson	£3.70
Famous Grouse	£3.60
Drambuie	£3.50
Remy Martin	£5.10
Grand Marnier	£3.60
Woodford Reserve	£5.70

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