



ARMAGH CITY
HOTEL

CHRISTMAS & NEW YEAR

2026

DECEMBER

04th

Christmas Cracker
Music by Disco Beard & DJ
£40.00 (+bf) pp

05th

Christmas Cracker
Music by Pink Citizens & DJ
£40.00 (+bf) pp

11th

Party Night
Music by The Marty Fay Band + DJ
£50.00pp

12th

Party Night
Music by The Marty Fay Band + DJ
£50.00pp

18th

Party Night
Music by Justin McGurk & The Boggie Men + DJ
£50.00pp

Party Night menu served at 7:30pm sharp
PRE-ORDER REQUIRED
Live bands are followed by DJ

*Times may vary for operational reasons.
Once service has started food will not be held.

Complimentary place for organiser

One FREE place after first 25
confirmed attendees

This offer applies once
pre-payment is received.

ACCOMMODATION PACKAGES

£75 per person sharing*

*Single rate supplement applies

Single	Double/Twin
£110	£150

To book call us on
028 3751 8888

Terms & Conditions apply - Limited number of discounted Party Night rooms
available - Book early to avoid disappointment - Subject to availability
All bookings MUST be guaranteed with a £30 deposit per room

PARTY NIGHT MENU 2026

Armagh Christmas Crown

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

Slow Roasted Turkey Breast & Glazed Grant's Ham

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

Slow Roasted Irish Beef

With warmed Yorkshire pudding, crispy
onions, Thyme and Shiraz gravy (M, E, SD)

Vegan Vegetable Nut Roast

Served with roasted vegetable ratatouille &
garlic potatoes (N, G, SO, MU, CE, SD)

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

Christmas Medley of Desserts

Vanilla & strawberry cheesecake, Belgian
chocolate profiterole, mini winter
berry meringue nest (G, M, E, SO)

Tea & Coffee

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

CHRISTMAS CRACKER PARTY NIGHTS

Forget the formalities. Our Christmas Cracker Party Nights are a relaxed, high-energy alternative to the traditional party night. Think food stalls, live music, steins of beer, festive cocktails and a couple of carnival games thrown in for good measure.

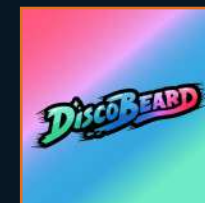


Friday 4th Dec

Live music from Discobead & DJ

Saturday 5th Dec

Live music from Pink Citizens & DJ



Tickets: £40 (+bf) pp

Steins of beer and festive cocktails available to purchase throughout the evening.
Food slots 7:30pm or 8:00pm | Food service ends at 9:00pm

FOOD STALLS & FESTIVE FLAVOURS

Stall 1

Salt & Chilli Chicken
(G, M, SO, E, MU, SD)

Hoisin Duck Spring Rolls
(SO, G, CE, SD)

Chipolatas with Honey &
Cranberry Glaze (G, SD)

Stall 2

Mini Brioche Irish Hereford
Cheeseburgers with Sweet Pepper Relish
(G, M, E, SO, SD)

Tandoori Chicken Skewers
with Mint Yoghurt (M, SO, SD)

Creamy Chicken & Bacon Christmas
Crowns (G, M, E, SD, SO)

On the Side

Chips, Sweet Potato Fries,
Selection of Mixed Salad

CHRISTMAS DESSERT STALL

Chocolate Nutella Profiteroles
(N, E, M, G, SO)

Christmas Gingerbread
Cheesecake (E, M, SD, N, SO)
Banoffee Tartlets (M, E, G, SD)
Strawberry Meringue Nests
(E, M, SD)

Mini Christmas Sherry Trifles
(M, G, SD, E)

CARNIVAL GAMES

Try your hand at
old-school carnival games
included in your night.



Book tickets at armaghcityhotel.com or call 028 3751 8888

Full payment taken at the time of booking. All ticket purchases are final & non-refundable.

Served Thursdays & Fridays in December from 12:30 - 2:30pm

CHRISTMAS LUNCH

3 Course £35.00

£10 per person non-refundable deposit required at the time of booking
For bookings larger than 12, please contact us directly.

Bookable Online

STARTERS

Chef's Homemade Soup of the Day

Served with crusty rolls (check with server about allergies)

Cajun Chicken Caesar Salad

Cos salad leaves tossed with bacon, parmesan cheese, herb croutons and creamy Caesar dressing (G, M, SD, F, MU)

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)

MAINS

Slow Roasted Turkey Breast & Glazed Grant's Ham

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

Pan Seared Fillet of Salmon

With asparagus wrapped with Parma ham, white wine & fine herb cream (F, M, SD)

Vegan Vegetable Nut Roast

Served with roasted vegetable ratatouille & garlic potatoes (N, G, SO, MU, CE, SD)

Slow Roasted Hewitt's of County Armagh Beef Sirloin

With warmed Yorkshire pudding, crispy onions, Rosemary and Shiraz gravy (M, E, SD)

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

DESSERTS

Honeycomb & Baileys Cheesecake

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

Warm Irish Whiskey 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 & fruit puree (M, E)

Tea/Coffee

Allergy Advice - Menu items with the following abbreviations contain ingredients which 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

Served Thursdays & Fridays in December from 6:30 - 9:30pm

CHRISTMAS DINNER

3 Course £45.00

£10 per person non-refundable deposit required at the time of booking
For bookings larger than 12, please contact us directly.

Bookable Online

STARTERS

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 & 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 & cranberry salsa, Burren balsamic vinegar reduction (M, G, SD, E)

MAINS

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 (£9.00 extra charge)

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

'Chefs Signature Dish' Slow Roasted "Mourne" Lamb Shank

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

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

Pan Fried Barbary Duck Breast

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

Pan Seared Fillet of 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 & garlic potatoes (N, G, SO, MU, CE, SD)

DESSERTS

Honeycomb & 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 & fruit puree (M, E)

Vanilla Crème Brûlée

With homemade shortbread & winter berry compote (G, M, E)

Trio of Ice Cream

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

Tea/Coffee

BIG CHRISTMAS LUNCH

Tuesday 8th December

Join us for our annual 3 Course Lunch and music

£28

PER PERSON

Served 1pm in our Fisher Suite
MENU AVAILABLE ONLINE

To book or for more information
call us on 028 3751 8888 or email
christmas@armaghcityhotel.com

ONE
PERSON
GOES FREE
WHEN BOOKING
20+ GUESTS

CHRISTMAS PAINT & SIP

Thursday 3rd December

Pick up a paintbrush and get into the festive spirit with Joan of Art Studios. Enjoy a fun-filled Christmas painting session complete with festive sips and sweet treats.

£45 (+bf)
PER PERSON

Book tickets on our website
or call 028 3751 8888

AFTERNOON TEA

FESTIVE AFTERNOON TEA

A classic festive spread of sweet and savoury delights, served with a warming glass of mulled wine, in a warm and welcoming setting.

Date Served daily
Time 2-5pm
Price £35pp

Full payment taken at the time of booking - 24 hour booking / cancellation required

GEORGIAN AFTERNOON TEA

Seasonal treats, mulled wine, and live entertainment during the Armagh Georgian Weekend.

Date Saturday 28 Nov
Time 12-5pm
Price £35pp

BOOK
ONLINE OR
BY PHONE

FAMILY CHRISTMAS CARVERY

Join us for a festive family carvery with all the trimmings, plus a very special visit from Mr and Mrs Claus themselves.

Dates: 6th and 13th December
Time: 12:00pm - 4:00pm
Adults: £35 | Children: £17.50
Book by phone 028 3751 8888

CANDLELIGHT CONCERT

Arrive early and enjoy our special pre-show dinner, with a 2 course meal plus tea and coffee available from just £30 per person, served from 5:00pm to 7:00pm. Reserve a table online or call us directly.

Date: Thursday 10th December
Doors: 7:30pm
Show: 8:00pm - 10:30pm
Tickets: £25 (+bf) per person
Tickets available on our website

What's On CALENDAR

3rd Dec

Christmas
Paint & Sip



10th Dec

Candlelight Concert



23rd Dec

Christmas
Comedy Night



26th Dec

Boxing Night



28th Dec

All Star Country



29th Dec

The Tumbling
Paddies



30th Dec

Girls Day Out



31st Dec

Bingo Loco



31st Dec

The Marty Fay Band



Happy NEW YEAR 2027

Come join us to celebrate new beginnings with your family & friends. With some bubbly & an evening of great food, the big band live music & DJ will take you to midnight & beyond.



Dinner, Bubbly & Entertainment

The Friary Restaurant
Dinner served 6:30 - 9:00pm

Enjoy 3 delicious courses from our A La Carte menu, bottle of bubbly per couple*, and tickets to The Marty Fay Band in The Fringe Lounge

£89
per person

**Reserve a table online or give us a
call on 028 3751 8888**

*£10pp non-refundable deposit taken at the time
of booking - *Half bottle per person*

New Year's Eve GOLD PACKAGE

Everything you need to make your New Year's Eve special with our overnight Gold Package. Check into a comfy room, sip on bubbly and indulge in a 3 course meal in The Friary Restaurant, followed by evening entertainment to bring in the New Year.

3 Course Dinner
A La Carte Menu
Including bottle of bubbly
per couple

&

NYE Tickets
The Marty Fay Band
Plus DJ in The Fringe

&

Overnight Stay
Bed & Breakfast
Includes late noon checkout



Just £350 per couple

Upgrade to a Superior room for just £30
Book online or call us on 028 3751 8888

**Terms & Conditions apply - £50 non-refundable deposit
required at the time of booking*

CHRISTMAS GIFT CARDS

AVAILABLE FROM HOTEL RECEPTION

*You can also purchase online at
www.armaghcityhotel.com*

Our Gift Cards can be used throughout any McKeever hotel, from delicious meals, delightful Afternoon Tea or cosy overnight stays.

An Armagh City Hotel Gift Card (online only) is the perfect gift for that someone special.

**Basalt Revive Gift Vouchers available online at
www.basaltrevive.com or directly from the Day Spa*

BASALT
Revive



TERMS & CONDITIONS

CHRISTMAS PARTY NIGHTS

Provisional bookings will be held for 10 days only at which time they will be released unless a deposit of £15 per person is received; however this can be paid in full at this time if preferred.

Deposits are non-refundable, nor can they be used as part payment of the final balance should numbers decrease.

The final balance for Christmas Party Nights must be paid by Friday 20th November (noon).

CHRISTMAS PARTY NIGHT ACCOMMODATION

All bookings MUST be guaranteed with a £30 deposit per room. Deposits are non-refundable and non-transferable, nor can they be used as part payment of the final balance should numbers decrease.

Get in Touch

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Email: christmas@armaghcityhotel.com



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