

FRIDAY NIGHT Supper Club

The Monks Platter (Starter/Main)

Pink Atlantic prawns with Marie rose sauce and with Martin Johnston's award-winning smoked salmon and pickled herrings accompanied with lemon and wheaten bread (F, E, G, Mu, C, SD)

Selection of Artisan breads (V)

Served with black olive tapenade, sundried tomato salsa and balsamic olive oil (G, M, SD, E)

Oven Baked Boilie Goats Cheese (V)

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

Homemade Soup of the Day

Served with freshly baked bread rolls
(Check with server about allergens)

Friary Sharing Platter

Assortment of fish, cured meats, olives, pickles and cheese with artisan breads and flavoured oils
(F, M, E, Mu, C, Sd)

Cajun Chicken Caesar Salad (V)

With bacon bits, croutons, parmesan cheese & a creamy Caesar dressing (G, E, M, SD)

Deep fried Cheese and Parma Ham Risotto Fritters

With tomato relish, micro herbs, and wholegrain honey mustard dressing (G, M, E)

Whipped Chicken Liver and Cognac Pate

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



10oz "Carnbrook" Sirloin Steak

Garnished with crispy onion rings and homemade tomato salsa. Cooked to your request & served with a choice of peppercorn sauce or gravy. (M, G, SD)

Pan seared Fillet of Salmon or Seabass

Gratin potatoes, asparagus wrapped with Parma ham and tarragon butter sauce (F, M, CE, SD)

Baked Parmesan Chicken Supreme

Sautéed kale, wild mushroom, and white truffle risotto (M, Sd, Mu)

Thai Vegetable Curry

Steamed rice & warmed Naan bread and spring rolls
(G, M, N, CE, C)

8oz "Carnbrook" Fillet Steak

Garnished with crispy onion rings and homemade tomato salsa. Cooked to your request & served with a choice of peppercorn sauce or gravy (M, G, SD)

Pan Fried Barbary Duck Breast (served Pink)

Colliflower puree, fried potatoes, seared stem broccoli and Port gravy (Sd, M)

Slow Cooked Mourne Lamb Shank

With creamy whipped colcannon potatoes and roasted root vegetable in cooking sauce (M, Ce, Sd)



Friary Medley Of Sweets For 2

Chocolate profiteroles, mini berry meringues and cheesecake of the day (G, M, E, N)

Cheesecake of the Day

(Check with the server for allergens)

Glazed Key Lime Pie

With exotic fruit puree (E, M)

Hot and Sticky Pudding of the Day

Choice of ice-cream, crème anglaise or whipped cream

Layered Rich Chocolate Mousse Cake

With orange segment and fruit coulis (G, M, E)

Baileys Crème Brûlé

With strawberries and short bread biscuits
(G, M, E, N)

Selection of Irish Cheeses

(Cashel Blue, Goats Cheese, Armagh Ballylisk, Irish Porters Cheese) with celery, grapes, cheese biscuits & Armagh Bramley apple chutney (Ce, G, M, E)

Tea & Coffee

A bottle of House Red/White & 2 Drinks - £100 per couple

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



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Cocktails

Espresso Martini
Passionfruit Martini
Cosmopolitan
Sex on the Beach
Long Island Iced Tea

Local Beers

Armagh Lager
Armagh Ale
Armagh IPA

Local Ciders

Mclvors Dry
Mclvors Medium
Long Meadow Blossom Burst
Long Meadow Medium

Draught Beers

Guinness
Guinness 0.0%
Hop House 13
Citra Ipa
Smithwicks
Rockshore
Harp
Carlsberg
Magners (Cider)

Dark Spirits

Jameson
Bushmills
Hennessey
Jack Daniels
Captain Morgan

White Spirits

Bacardi
Smirnoff
Beefeater
Pink Beefeater
Gordons

Liqueurs

Baileys
Tia Maria
Archers Peach Schnapps
Amaretto Disaronno
Malibu

Mixers

Coke
Diet Coke
Coke Zero
Sprite
Fanta Orange
Fanta Lemon
Schweppes Tonic
Schweppes Slimline Tonic
Schweppes Lemonade
Schweppes Ginger Ale
Schweppes Soda Water

White Wine

Sauvignon Blanc. Concha Y Toro, Chile

Red Wine

Cabernet Sauvignon, Casillero Del Diablo,
Concha Y Toro, Chile

Rose

White Zinfandel, Sutter Home, California

Sparkling

Prosecco, Ca Di Alte, Italy

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