



Armagh City Hotel

WHERE PAST MEETS PRESENT

SET MENU

STARTERS

Chef's Homemade Soup of the day (Check with the server about food allergies)

The Monks Platter (starter/main)

Pink Atlantic prawns with Marie rose sauce and with Martin Johnston's award winning smoked salmon accompanied with lemon and wheaten bread

Japanese Style Tempura Chicken Strips (G, E, CE, SO)

Light battered chicken strips, served with pickled ginger, and Asian slaw

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

Served with bacon bits, croutons, parmesan cheese & a creamy Caesar dressing

Pan Seared Wild Mushroom Basket with Cream and Bushmills Whiskey

Drizzled with white truffle oil and Parmesan cheese (G, M, MU, E, SD)

The Friar's Pot

Steamed Dundrum mussels cooked in Armagh Longmeadow cider with cream and tarragon and served with griddled garlic bread(MO,F,C,N,M,G)

MAIN COURSE

10oz "Carnbrook" Sirloin Steak (M, G, SD) (£4.00 Supplement)

Cooked to your request & served with a choice of peppercorn sauce or gravy

Served with chips or champ

Baked "Ardglass" Fillet of Salmon (F, M, CE, G, SD)

Served with champ and a white wine & cream sauce

Irish Drumgold Pan Fried Fillet of Chicken (M, G, SD)

Served with chips or champ and a red wine & herb sauce

Roast of the Day

Served with champ, roast potatoes & all the trimmings

Chicken or Roasted Vegetable Curry (G, M, N, CE, C)

Served with steamed rice & warmed Naan bread

DESSERT

Cheesecake of the day

Strawberry Pavlova

Chocolate Profiteroles

£29.95

Tea or Coffee

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