



Armagh City Hotel
WHERE PAST MEETS PRESENT

Dinner Menu

To Start

Soup of the day, Crispy Roll (Check with the server about food allergies)

The Monks Platter (starter/main) (F,E,G,Mu,C,SD)

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

Crispy Deep Fried Mini Chicken Strips (G,E,M,Mu)

With Asian slaw salad and Taco mayonnaise

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

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

Oriental Duck Spring Rolls

With Hoi Sin dipping sauce (Can also be served vegetarian) (G, Ce, M, E, S, S)

Main Course

10oz "Carnbrook" Sirloin Steak (M, G, SD) (£5.00 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

All the above served with seasonal vegetables

For Desserts

Cheesecake of the Day (G,M,E,Check with the server)

Strawberry Pavlova (E,M)

Chocolate Profiteroles (G,M,E)

Tea & Coffee

Four Courses £29.95

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