

ARMAGH CITY

HOTEL

WINTER SOLSTICE MENU

STARTERS

ROCKVALE FARM CHICKEN CROQUETTES | £8.50

Served on a classic ceasar salad with creamy classic dressing
(G,M,E,SD,F,SO,MU)

PRESSED HAM HOCK TERRINE | £8.50

Wholegrain mustard aioli, piccalilli, local apple gel and Long Meadow cider chutney, Yellow Door sour dough toast
(M,E,MU,SD,G,N,SE,SO)

THE MERIDIAN BREAD BASKET | £8.50

Selection of Yellow Door breads: stout wheaten, rustic sour dough, rosemary and red onion focaccia with black olive and sundried tomato tapenade
(G,E,M,SO,F,SD,S)

SOUP OF THE DAY | £8

Crusty bread roll
(ask server for allergies)

ARDGLASS SEAFOOD CHOWDER | £9

Served with seaweed, sea salt and buttermilk wheaten scone
(M,E,C,MO,G,SD,F,CE)

SUPERFOOD SALAD (VEGAN) | £7.95

Quinoa, roast sweet potato, mixed beans, avocado, sundried tomatoes, rocket leaf, blackberry and Burren balsamic dressing
(G,SD,S)

TRIO OF SEAFOOD | £8.50

Award winning Ballyhornan smoked salmon, crab claw, prawn marie rose and Irwin's buttermilk wheaten bread
(G,M,F,MU,C,SD,E)

THE MERIDIAN CHARCUTERIE SHARING BOARD (SERVES 2) | £19

(chorizo, Parma ham, salami) with olive tapenade, basil oil, feta cheese and yellow door breads (wheaten, sourdough and focaccia) (G,M,S,N,SO,MU,SD)

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY OR ANY SPECIFIC REQUIREMENTS

ALLERGY KEY Contains the following:

P - Peanut	SO - Soya	F - Fish
E - Egg	CE - Celery	SD - Sulphur
MU - Mustard	N - Nuts	S - Sesame
L - Lupin	M - Milk	G - Gluten
MO - Molluscs	C - Crustaceans	



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MAINS

FROM THE GRILL

All our Beef is sourced from Hewitts Meats Co Armagh and aged by Carnbrooke Meats
all served with roast mushroom, tomato salsa, rocket, crispy onions
and your choice of whiskey black pepper cream or red wine jus

10oz fillet medallions of Irish beef: £40
10oz sirloin of Irish beef: £36

8oz Sirloin of Irish beef: £35
15oz Duo of Sirloin and beef filet £43

HERB CRUSTED ROAST RUMP OF MOURNE LAMB | £28

Parsnip purée, buttered kale, potato gateau, port jus (M,SD)

SEARED SALMON | £27

Cauliflower aloo gobi, bombay potatoes, pomegranate and mint yogurt (F,MU,SO,M,S,N)

ORCHARD HONEY GLAZED DUCK BREAST | £28

Seared bok choy, cheese gratan potato and orange jus (M,SD)

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) | £25

Enoki mushrooms A La Greek, truffle, tomato jus, confit shallot and tarragon oil (M,E,SD,SO,G)

TAGINE STYLE CAULIFLOWER STEAK (VEGAN) | £25

African spiced chickpea and bean stew, pickled lemon and herb couscous (MU,S,N,G,SO)

BREAST OF ARMAGH ROCKVALE CHICKEN | £25

Gracehill white pudding apple bonbon, hasselback potatoes, baby rainbow carrots
with Meridian whiskey and wild mushroom cream (G,SO,SD,M,MU)

SEARED SUSTAINABLE SEABASS FILET | £28

Crushed herb potatoes, savoy cabbage, shrimp and caper beurre blanc (M,E,SD,F,C)

SIDES

Choose your side, sauce & salad - £5.00 each

Champ (M)
Garlic Sauté Potatoes (M)
Freshly Cut Chips (G)
Dauphinoise Potatoes (M)
Mélange of Vegetables

French Fried Onions (G)
Sauté Mushrooms (M)
Sauté Onions (M)
Steamed Garden Peas (M)
Sweet Potatoes Fries (G)

SAUCE

Trio of Peppercorn Sauce (M, SD) - £4.00
Garlic Butter (M) and Herb Gravy (SD) - £4.00
Wild Mushroom and Brandy Sauce
(M, SD) - £4.00

SALAD

Tossed House Salad (G, CE)
Green Salad
Choice of balsamic (SD), pesto or
Caesar dressing (F, M, E, MU, SD)

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DESSERTS

MEDLEY OF LOCAL APPLES | £10

Orchard apple meringue, toffee apple cheesecake, warmed mini apple crumble and honeycomb ice-cream
(M,E,SD,SO,G)

‘DECONSTRUCTED’ LEMON CHEESECAKE | £8.50

Set lemon cream cheese, lemon curd, lemon sorbet, shortbread biscuits and meringues

WARM CHOCOLATE AND CARAMEL FONDANT | £9

Black cherry and brandy compote with mascarpone ice cream
(SO,G,SD,M,E)

CARPACCIO OF MADAGASCAN VANILLA BEAN MARINATED PINEAPPLE (V) | £9

Fresh berries and coconut sorbet
(SO)

SELECTION OF IRISH CHEESE | £14

Cashel blue, smoked cabeen, Irish Boilie goats’ cheese pearls, Porter’s cheddar
with spiced local apple chutney and Miller’s crackers
(M,E,SO,N,S)

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VEGETARIAN MENU

VEGETARIAN SOUP OF THE DAY | £8
With crusty roll (M, G, CE)

VEGAN CRISPY OVEN BAKED INDIAN VEGETABLE SAMOSAS | £8.75
With sweet chilli and coriander dipping sauce (G, MU, S, N, CE, SO)

TRIO OF MELON (VEGAN)(SO) | £8.20
With fresh berries, mixed fruit coulis and soya yogurt

VEGETARIAN CRISPY SPRING ROLLS | £8.95 - MAIN COURSE | £22
With sweet chilli dip and Asian slaw (G, SD, E, SE, CE)

VEGAN GOUJONS | £8.95
With dressed salad and BBQ dipping sauce (SO, G, SD)

ROASTED VEGAN COCONUT CURRY | £22
With steamed rice and naan bread (N, G, SD, MU, CE)

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) | £25
Enoki mushrooms A La Greek, truffle, tomato jus, confit shallot and tarragon oil (M,E,SD,SO,G)

TAGINE STYLE CAULIFLOWER STEAK (VEGAN) | £25
African spiced chickpea and Bean stew, pickled lemon and herb couscous (MU,S,N,G,SO)

VEGAN RASPBERRY AND ALMOND TART | £8.50
(N, SO)

FRESH FRUIT SALAD | £8.25
With fresh berries and soy yogurt (SO)

VEGAN CHOCOLATE ORANGE PUDDING | £9
With vegan ice cream (G, SO, N)

VEGAN VANILLA ICE CREAM | £8.50
With berries and mixed fruit coulis (SO, N)

**CARPACCIO OF MADAGASCAN
VANILLA BEAN MARINATED PINEAPPLE (V) | £9**
Fresh berries and coconut sorbet (SO)

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