



CHRISTMAS AT



THE
MAIDEN CITY
HOTEL

Urban Elegance Redefined

Private Functions at The Olive Suite.



TO START

Irish Egg Mayonnaise 1,3,7,10

Free-range Irish eggs blended with rich mayonnaise, served with crisp red onion, fresh tomato and sweet peppers.

Golden Breaded Brie 1,3,7

Crisp breaded Brie served with a fresh garden salad and a rich Irish cranberry sauce.

Traditional Irish Chicken Vol-au-Vent 1,3,7

A classic favourite filled with tender Irish chicken in a creamy herb sauce, served with a fresh side salad and homemade coleslaw.

Homemade Vegetable Soup 1,7,9

A hearty homemade soup prepared using seasonal Irish vegetables, served with a warm bread roll and Irish butter.

MAIN COURSES

All main courses are served with duck fat roast potatoes and seasonal honey-roasted vegetables.

Roast Irish Turkey & Ham 1,3,7

Slices of succulent Irish roast turkey and honey-glazed ham, served on creamy Irish mashed potatoes with rich homemade gravy.

Roast Irish Beef 1,7,10

Tender slices of slow-roasted Irish beef served on creamy mashed potatoes with a traditional Yorkshire pudding and rich pan gravy.

Baked Haddock 1,4,12

Fresh oven-baked haddock served on creamy mashed potatoes with a classic parsley sauce, a timeless Irish favourite.

Vegetarian Special 1,7,9

Please ask your server about today's freshly prepared Irish-inspired vegetarian dish, made using the finest seasonal local ingredients.

SWEET FINISH

The Claddagh Trio of Desserts 1,3,7,12

A tempting trio of handcrafted desserts featuring a selection of traditional Irish favourites - the perfect way to round off your meal.

£29.95pp

ALLERGENS: 1 Cereals with gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Prawns | 6 Soyabean | 7 Milk
8 Nuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide | 13 Lupin | 14 Molluscs

