

Seafood Evening
MARCONI'S
BAR & BISTRO

Friday 2nd August 2019

Starters

Home Cured Salmon with an Avocado Mousse

Potted Crab with Celeriac Remoulade & Melba Toast

Cockles with Chilli & Caper Butter

Breaded Prawns with Spicy Marie Rose & Garlic Mayo

Plates

Baked Cod Fillet with Minted Peas, Fondant Potato & Warm Tartare Sauce

Roast Halibut Fillet with Tomato & Garam Masala Risotto

Seared Seabass Fillet with Violetta Potato and Fennel & Ginger Butter

Pan Fried Smoked Scallops with Parmentier Potatoes, Celeriac and Apple & toasted Hazelnuts

Desserts

Pimms Jelly with Orange Sorbet

Banoffee Parfait with Shortbread

Jaffa Cake with Vanilla Ice Cream

Grapefruit Cheesecake with Vanilla Ice Cream

Accompanied with Freshly Brewed Tea or Coffee...

£28 pp

Recommended Wines

Lauranz Singing Gruner Veltliner | Austria | White £27.00

Santo Santorini Assyritko | Greece | White £35.00

Chateau Du Caillau Malbec | France | Red £26.00

Altos de Jose Reserve Tannant | Uruguay | Red £34.00