MARCONI'S
BAR & BISTRO

SEAFOOD MENU

FRIDAY 5TH APRIL

TO START

CRAB & PRAWN ORZO, ROASTED RED PEPPERS & FRESH PARSLEY, PARMESAN CHEESE & CHIVE OIL.

SMOKED MACKEREL & HORSERADISH PÂTÉ, LEMON & DILL EMULSION, CRISPY CAPERS, ROCKET LEAVES & TOASTED CIABATTA BREAD.

CRISPY CHILLI SQUID TACOS, SPICY RED PEPPER SALSA, FRESH LIME & CORIANDER.

SPICY TUNA & RICE SALAD, FRESH ASPARAGUS, BEANSPROUTS & SOYA BEANS, TOASTED SESAME SEEDS, SESAME & CITRUS VINAIGRETTE.

PALATE CLEANSER

RASPBERRY SORBET, FRESH MINT & BERRIES.

MAIN COURSE

PROSCIUTTO WRAPPED COD LOIN, WILTED SPINACH & CAVOLO NERO, SAUTÉ NEW POTATOES & CAPER BEURRE NOISETTE.

PAN FRIED BRILL FILLET, ROASTED VEGETABLE, MUSSEL & SMOKED GUBEEN CHORIZO BOUILLABAISSE, BASIL OIL.

WHOLE BAKED LEMON SOLE, STEM BROCCOLI, GARDEN PEA & BROAD BEAN GNOCCHI, TOMATO & CITRUS DRESSING.

SHELLFISH LINGUINE, STEAMED CLAMS, MUSSELS & LANGOUSTINES, GARLIC & CHILLI OLIVE OIL, WHITE WINE & FRESHLY CHOPPED HERBS.

SWEETS

TOFFEE & PECAN PIE, MORELLI'S VANILLA ICE CREAM, SPUN SUGAR.

LEMON & BLUEBERRY MERINGUE ROULADE, CHANTILLY CREAM & FRESH BERRIES.

IRISH CREAM LIQUOR CHOCOLATE TART,

CANDIED HAZELNUTS & MORELLI'S HONEYCOMB ICE CREAM.

WARM PLUM & POLENTA PUDDING, BERRY COMPOTE, BUSHMILLS' WHISKY CRÈME ANGLAISE.

£35PP

Taste Causeway Northern Ireland

Taste of Ulster Northern Ireland Our food. So good.