



MARCONI'S

BAR & BISTRO

NEW YEARS EVE | EIGHT COURSE TASTING MENU

£85PP

AMUSE BOUCHE

NORTH COAST SMOKE HOUSE SALMON, HOMEMADE GUINNESS WHEATEN BREAD, DILL CRÈME FRAICHE & CUCUMBER.

Rauridh Morrison's locally smoked salmon and trout have been a staple on our menus for many years and are some of our favourite locally sourced gems. Our chefs do as little as possible with ingredients like these to showcase the quality of the products and the passion and dedication of our suppliers.

FIRST COURSE | DEMI TASSE

ROASTED BUTTERNUT SQUASH & RED PEPPER SOUP, HOMEMADE CHILLI & SEA SALT SODA BREAD, MINT YOGURT.

A small shot of soup, a real winter warmer to help you settle in for the evening ahead.

SECOND COURSE | GOATS CHEESE

GOATS CHEESE PANNACOTTA, OAT AND HONEY CRUMBED BON BON, BEETROOT, BLACKBERRY & APPLE COMPOTE, PARMESAN TUILLE & BABY LEAVES.

A rich and smooth start with a variety of textures and techniques as well as sweet and savoury flavours.

THIRD COURSE | SEAFOOD CHOWDER

SEARED TURBOT FILLET, BAKED LANGOUSTINE AND CRAB & DILL ARANCINI, ALL ON A BED OF CAULIFLOWER PURÉE, CREAMED LEEKS & SAMPHIRE, SERVED WITH A CHIVE & LEMON VELOUTÉ.

A reimagined take on our award winning seafood chowder, one of our favourites and yours, showcasing the best fish the country has to offer and celebrating the hotels best feature, the sea. Our chowder was voted the best in Ireland in but maybe its time to move with the times, nothing ever sits still at the Marine.

FOURTH COURSE | TRIO OF PORK

CRISPY PRESSED PORK BELLY, HAM HOCK & GRACEHILL BLACK PUDDING CROQUETTES WITH ROAST TENDERLOIN, SERVED WITH CAVOLO NERO, CARAMELIZED & PICKLED APPLE, WHOLEGRAIN MUSTARD & CIDER CREAM.

Succulent Irish pork sourced from local butchers, the three different cuts chosen provide a range of complimenting textures and flavours due to the varying fat contents. Pork has a reputation as a poor meat, but with care and attention to detail from farmers, butchers and chefs it can be used to create fantastic dishes. The traditional accompaniments, apples, cabbage and mustard are our ode to traditional Irish fayre, There's always a reason some things are a classic.

PALATE CLEANSER

CHAMPAGNE SORBET, POPPING CANDY, FRESH MINT AND STRAWBERRY.

Cold and sharp with added pleasure of popping candy to really wake the mouth up before the main event. Anyway, who doesn't love a glass of champagne to bring in the new year.

FIFTH COURSE | COCK AND BULL

SEARED BEEF FILLET AND GARLIC & HERB CONFIT CHICKEN WINGS, GLAZED & PURÉED CARROT, KING OYSTER MUSHROOM, CARAMELISED SHALLOT, CHAMP, GREEN PEPPERCORN CREAM.

A modern take on a dish from the hotels first menu in 2013 and an important throwback to the hotel's first executive head chef, the late Adrian McDaid. Always training, supporting and developing staff, kitchen or otherwise, and the very essence of Northern Ireland's hospitality industry.

SIXTH COURSE | ASSIETTE

BISCOF PROFITEROLE, LEMON MERINGUE PIE, CHOCOLATE & HAZELNUT DELICE, WINTER BERRY COMPOTE & ESPRESSO CHANTILLY.

A fittingly celebratory end to our evening. A taste of different textures and rich flavours. A new and modern take on the traditional trio of desserts seen on banqueting menus up and down the country.