



MARCONI'S
BAR & BISTRO

Seafood Evening
FRIDAY 1ST NOVEMBER MENU

TO START

CRAB AND DILL ARANCINI, ROMESCO DRESSING, WATERCRESS AND PESTO.

BAKED LANGOUSTINES, GARLIC AND CHILLI BUTTER, TOASTED SOURDOUGH BREAD.

ANCHOVY AND TOMATO BRUSCHETTA, FRESH BASIL, TOMATO AND CAPER DRESSING, GRILLED OLIVE FOCACCIA, LEMON AND DILL EMULSION.

MUSSELS MARINERA, STRANGFORD LOUGH MUSSELS, CHERRY TOMATOES, RED PEPPERS AND FRESH HERBS, GRILLED CHORIZO BREAD.

PALATE CLEANSER

RASPBERRY SORBET, FRESH MINT & BERRIES.

MAIN COURSE

BAKED SEAFOOD GRATIN, MIXED LOCAL SEAFOOD, WHITE WINE AND HERB CREAM, LEEKS AND SAMPHIRE, PANKO AND PARMESAN CRUST.

PROSCIUTTO WRAPPED LOIN OF COD, SMOKED GUBEEN CHORIZO RED PEPPER AND STRANGFORD LOUGH MUSSEL CASSOULET, CRISPY BASIL AND BRIGHTER GOLD CHILLI OIL.

WHOLE BAKED LEMON SOLE, SHRIMP, PESTO TOSSED GNOCCHI, GARDEN PEAS AND BABY ONIONS, PEA PUREE. LEMON AND DILL EMULSION, CRISPY DULSE.

PAN ROASTED GLENARM ORGANIC SALMON FILLET, TERIYAKI EGG NOODLE STIR FRY, MIXED VEGETABLES, FRESH CORIANDER, TOASTED SESAME SEEDS.

SWEETS

LEMON MERINGUE PIE, CHANTILLY CREAM, BERRY COMPOTE AND FRESH FRUIT.

SPICED APPLE AND BOOZY RAISIN STRUDEL, MORELLI'S HONEYCOMB ICE CREAM.

CHOCOLATE AND HAZELNUT DELICE, BERRY COULIS, CHANTILLY CREAM AND FRESH BERRIES.

WARM GINGER SPONGE, BUSHMILLS' WHISKY CRÈME ANGLAISE, MORELLI'S VANILLA ICE CREAM.

£35PP



PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS
PLEASE NOTE: WE DO NOT SPLIT BILL PAYMENTS