

Christmas **Seafood** Evening
FRIDAY 6TH DECEMBER MENU



TO START

NORTHCOAST SMOKEHOUSE SALMON AND DILL ARANCINI, MINTED PEA PUREE, WATERCRESS AND CHIVE OIL.

SPICY SEAFOOD TACOS, MARINATED SQUID AND KING PRAWNS, TOASTED TACO SHELLS, MIXED LEAVES AND MINTED CLANDEBOYE NATURAL YOGURT.

TEMPURA MONKFISH TAIL, THAI RED CURRIED NOODLES, STIR FRIED VEGETABLES AND TOASTED SESAME SEEDS.

SMOKED MACKEREL AND ANCHOVY BRUSCHETTA, TOASTED SOURDOUGH, APPLE AND CELERIAC REMOULADE, DILL AND GARLIC AIOLI.

PALATE CLEANSER

WINTER BERRY SORBET, FRESH MINT AND BERRIES

MAIN COURSE

PAN FRIED ATLANTIC HAKE FILLET, SAUTE SPROUTS AND SMOKED BACON, POTATO FONDANT, PROSCIUTTO WRAPPED GREEN BEANS, PEA VELOUTÉ AND PROSCIUTTO CRISP.

GRILLED SEABASS, BABY POTATO SAAG ALOO, WILTED SAMPHIRE AND PAK CHOI, ROAST AND PUREED CAULIFLOWER, CURRIED CAPER DRESSING.

PAN FRIED SCALLOPS, GRACEHILL BLACK PUDDING AND HAM HOCK BON BONS, BURNT APPLE PUREE, TEMPURA BROCCOLINI, CARAMELISED APPLE TUILLE.

OVEN BAKED FILLET OF HALIBUT, WHITE BEAN, SMOKED GUBBEEN CHORIZO AND RED PEPPER CASSOULET, CAVOLO NERO AND CRISPY DULSE.

SWEETS

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

BUSHMILLS' WHISKY, HONEY AND LEMON SPONGE, GINGERBREAD TUILLE, MORELLI'S HONEYCOMB ICE CREAM.

TRADITIONAL CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE, BERRY COMPOTE.

CINAMON CRÈME BRULEE, ALMOND BISCOTTI.

£35PP