



MARCONI'S

BAR & BISTRO

Festive Sunday Lunch Menu

MAIN COURSE | £19
TWO COURSES FOR £27 OR THREE COURSES FOR £32
FOLLOWED BY TEA OR COFFEE

TO BEGIN

ROASTED RED PEPPER & BUTTERNUT SQUASH SOUP,
HOMEMADE GUINNESS WHEATEN BREAD & FRESH CHIVES.

SMOKED SALMON ROULADE,
DILL CREAM CHEESE, PICKLED VEGETABLES, TOASTED IRWIN'S SODA FARL, ROAST AND PURÉED BEETROOT

CHICKEN LIVER AND BRANDY PATE,
RED ONION CHUTNEY, CIABATTA TOASTS, ROCKET LEAVES & BALSAMIC REDUCTION.

TEMPURA KING PRAWNS,
THAI CURRIED NOODLES, STIR FRIED VEGETABLES, CRISP PRAWN CRACKERS, FRESH LIME & CORIANDER.

WILD MUSHROOM & PEA ARANCINI,
PEA PURÉE, DRESSED ROCKET & BROIGHTER GOLD TRUFFLE OIL.



MAIN COURSE

ROASTED TURKEY & GRANTS HAM,
FESTIVE STUFFING, CHIPOLATAS & CRANBERRY JUS.

PROSCIUTTO WRAPPED LOIN OF IRISH SEA COD,
SAUTÉ SPROUTS & SMOKED BACON, CAULIFLOWER PURÉE, CRISPY LEEKS, PRAWN & DILL VELOUTÉ.

SLOW ROASTED SILVERSIDE OF IRISH BEEF,
HOMEMADE YORKSHIRE PUDDING, CARROT PURÉE & RICH PAN JUS.

PAN SEARED SILVERHILL DUCK BREAST,
BRAISED RED CABBAGE, ROAST & PURÉED BEETROOT, PULLED DUCK BON BON, BLACKBERRY JUS.

ALL THE ABOVE SERVED WITH CREAMY MASHED & HERB ROASTED POTATOES AND A SELECTION OF SEASONAL VEGETABLES. (V, GF)

BABY POTATO & VEGETABLE CURRY (V)
CAULIFLOWER, FINE BEANS & CARROTS, RICH INDIAN CURRY SAUCE, BASMATI RICE & WARM NAAN BREAD.



DESSERT

WARM STICKY TOFFEE PUDDING, BUSHMILLS SALTED CARAMEL SAUCE & MORELLI'S HONEYCOMB ICE CREAM.

PORTGLENONE MARMALADE & FRANGIPAN TART, BERRY COMPOTE, TOASTED ALMONDS & CHANTILLY CREAM.

CLANDEBOYE NATURAL YOGURT & HONEY PANNA COTTA, BERRY COULIS, CANDIED WALNUTS & FRESH BERRIES.

SPICED APPLE & BOOZY RAISIN STRUDEL, CHANTILLY CREAM & FRESH FRUIT.

TRADITIONAL CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE, COMPOTE & MORELLI'S VANILLA ICE CREAM.

SIDES | £5.50

CHUNKY CHIPS
SKINNY FRIES
BEER BATTERED ONION RINGS
SEASONAL VEGETABLES

BUTTERY MASH
BUTTERY CHAMP
SALT AND CHILLI FRIES

