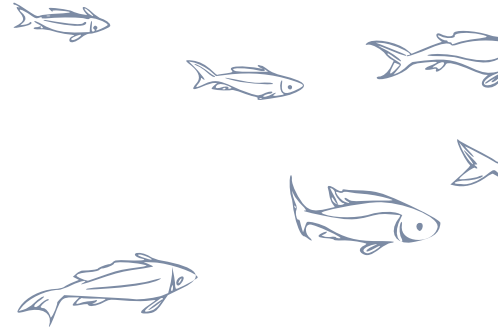



MARCONI'S
BAR & BISTRO

Seafood Evening
Friday 7th February



THE MENU

To Start

Smoked Salmon Roulade, Dill Cream Cheese Toasted Irwin's' Soda Farl,
Pickled Shallots & Chive Oil.

Crispy Tempura Cod Cheek, Thai Green Coconut Noodles, Fresh Lime & Coriander,
Toasted Sesame Seeds.

Panko Fried Dill Fishcake, Smoked Gubeen Chorizo And Roast Vegetable Cassoulet,
Peashoots & Brighter Gold Chili Oil.

King Prawn Bruschetta, Garlic And Chili Butter, Toasted Chorizo Focaccia,
Dressed Rocket & Pepper Drops.

Palate Cleanser

Champagne & Elderflower Sorbet, Fresh Mint.

Main Course

Pan Fried Halibut Fillet, Creamed Leeks & Spinach, Herb Crushed New Potatoes, Smoked
Bacon & Pea Cream.

Oven Roast Monkfish Tail, Curried Puy Lentils, Roasted Red Peppers,
Wilted Spinach & Pak Choi.

Pan Fried Seabass Fillet, Pea Purée, Sauté New Potatoes, Wild Mushroom Pea & Baby Onion
Fricassee, Dill Emulsion.

Seafood Fettucine, Strangford Lough Mussels & Prawns, Garlic & White Wine Cream,
Roasted Red Peppers & Cherry Tomatoes, Samphire, Toasted Garlic Ciabatta & Fresh Herbs.

Sweets

Homemade Frangipan Tart, Chantilly Cream, Coulis & Fresh Fruit.

Warm Apple Madeira, Brandy Crème Anglaise & Morelli's Vanilla Ice Cream.

Bushmills' Whisky Tiramisu, Espresso Chantilly.

Dark Chocolate & Orange Tart, Berry Compote, Fresh Cream & Berries.

£35PP



**Taste
Causeway**
Northern Ireland



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ForeverSurfing

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