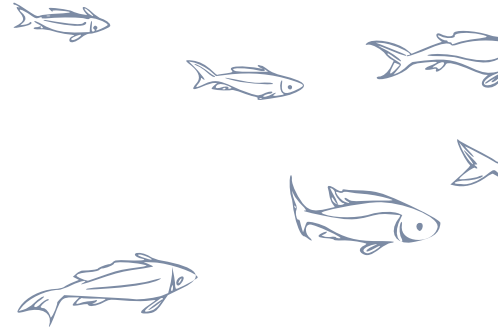


MARCONI'S  
BAR & BISTRO

Seafood Evening  
Friday 7th March



THE MENU

To Start

**Pan Fried Scallops**, Cauliflower Puree, Caramelised Apple Tuille,  
Black Pudding Crumble, Watercress & Chive Oil.

**Fried Seafood Tacos**, Tomato & Chilli Salsa, Fresh Lime & Coriander,  
Toasted Sesame Seeds & Asian Salad.

**King Prawn Orzo**, Roasted Red Peppers & Sun Blushed Tomatoes,  
Fresh Basil Brighter Gold Chilli Oil.

**Smoked Salmon**, Cashel Blue Cheese & Walnut Salad, Watercress,  
Blood Orange & Grapefruit Dressing.

Palate Cleanser

Champagne & Elderflower Sorbet, Fresh Mint & Raspberries.

Main Course

**Monkfish Scampi**, Chunky Chips, Homemade Tartar Sauce, Mushy Peas & Lemon Wedge.

**Pan Fried Seabass Fillet**, Romesco Dressing, Sauté New Potatoes,  
Smoked Gubeen Chorizo, Roasted Red Peppers & Fennel.

**Pan Roasted Halibut Fillet**, Lemon & White Wine Cream, Buttered Samphire & Asparagus,  
Smoked Bacon Colcannon Cake, Dill Emulsion.

**Teriyaki Baked Glenarm Organic Salmon Fillet**, Egg Noodle Stir Fry, Spicy Vegetable Spring Roll,  
Sweet Soy & Sesame.

Sweets

Cinnamon & Raisin Crème Brûlée, Homemade Shortbread.

Spiced Apple & Filo Tart, Morelli's Vanilla Ice Cream.

Homemade Lemon Meringue Pie, Chantilly Cream, Lemon Curd & Fresh Berries.

Dark Chocolate & Cherry Sponge, Morelli's Honeycomb Ice Cream, Cherry Compote.

£35PP



Taste  
Causeway  
Northern Ireland



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