

MARCONI'S  
BAR & BISTRO

Sunday Lunch Menu

MAIN COURSE | £20  
TWO COURSES FOR £28 OR THREE COURSES FOR £33  
FOLLOWED BY TEA OR COFFEE

TO BEGIN

**Celeriac & Cauliflower Velouté**, Homemade Guinness Wheaten Bread,  
Wholegrain Mustard & Fresh Chives.

**Pheasant & Wild Mushroom Terrine**, Boozy Apple & Raisin Chutney, Ciabatta Toasts, Rocket  
Leaves & Balsamic Reduction, Toasted Hazelnuts.

**Smoked Salmon Roulade**, Dill Cream Cheese, Roast & Puréed Beetroot,  
Pickled Shallots, Toasted Irwin's Soda Bread.

**Crispy Vegetable Spring Roll**, Sweet Soy & Sesame, Asian Salad,  
Toasted Sesame Seeds, Fresh Lime & Coriander.

**Garlic & Chilli King Prawns**, Romesco Dressing, Brighter Gold Chilli Oil & Watercress.

MAIN COURSE

**Roast Turkey & Grants Ham**, Traditional Stuffing, Chipolatas & Cranberry Jus.

**Slow Braised Daube of Irish Beef**, Rosemary & Thyme Yorkshire Pudding,  
Carrot purée & Bourguignon Sauce.

**Half Roasted Lemon & Herb Rockvale Chicken**, Grilled Corn on the Cob,  
Wild Mushroom & Tarragon Cream.

**Pan Fried Glenarm Organic Salmon Fillet**, Celeriac Purée,  
Prosciutto Crisp, Prawn & Dill Velouté.

*All the above main courses are served with creamed & roast potatoes and seasonal vegetables (V, GF)*

**Roasted Spring Vegetable Rigatoni**, Rich Tomato & Basil Sauce,  
Toasted Garlic Ciabatta & Fresh Parmesan.

DESSERT

**Warm Jamaican Ginger Cake**, Caramelised Pineapple, Morelli's Vanilla Ice Cream.

**Rhubarb & Custard Tart**, Berry Coulis, Chantilly Cream & Fresh Berries.

**Warm Apple & Berry Crumble**, Morelli's Honeycomb Ice Cream.

**Portglenone Jam & Coconut Sponge**, Bushmills Whisky Crème Anglaise.

**Homemade Biscoff Profiteroles**, Espresso Chantilly, Warm Toffee Sauce

SIDES | £5.50

CHUNKY CHIPS  
SKINNY FRIES  
BEER BATTERED ONION RINGS  
SEASONAL VEGETABLES

BUTTERY MASH  
BUTTERY CHAMP  
SALT AND CHILLI FRIES

