

THE MENU

Small Plates

Seafood Cocktail, Shredded Gem Lettuce, Crab Meat and Prawns Bound in Homemade Marie Rose Dressing, Homemade Guinness Wheaten Bread, Smoked Paprika and Lemon Wedge.

North Coast Smokehouse Salmon & Watermelon Salad,

Watercress and Rocket, Dill and Lemon Emulsion, Fresh Mint.

Smoked Haddock Croquettes, Minted Pea Purée, Apple and Celeriac Remoulade, Chive Oil.

Thai Red Curried Strangford Lough Mussels, Roasted Red Peppers, Samphire, Wilted Pak Choi, Spicy Coconut Broth, Warm Pitta.

Palate Cleanser

Champagne Sorbet, Fresh Mint and Berries.

Plates

Pan Seared Seabass, Black Olive Tapenade, Sauté Tenderstem Broccoli, Asparagus & Capers, Salsa Verde.

Prosciutto Wrapped Monkfish Tail, Strangford Lough Mussel,

Roast Vegetable and White Bean Stew, Broighter Gold Chili Oil.

Atlantic Cod Tacos, Pico de Gallo, Spicy Clandeboye Natural Yogurt, Skinny Fries and Baby Leaves.

Baked Garlic and White Wine Langoustines, Creamed Leeks and Samphire, Fresh Chopped Herbs, Homemade Guinness Wheaten Bread.

Sweets

Homemade Key Lime Pie, Berry Coulis & Chantilly Cream.

Warm Rhubarb Crumble Tartlet, Morelli's Vanilla Ice Cream and Crème Anglaise.

Summer Berry & Lemon Posset, Fresh Cream & Berries, Homemade Shortbread.

Chocolate & Almond Torte, Berry Compote, Morelli's Honeycomb Ice Cream.

£35PP







