



Christmas Lunch Menu

Starters

FISHBONE CHOWDER

with choice of bread

PRAWN PIL PIL

chilli, garlic & herbs, your choice of sourdough, coeliac or fennel seed brown bread

SEARED SCALLOPS

ginger, chilli, mint, coconut and pea puree, fried mint leaves

SESAME CHICKEN WINGS

chicken wings in a sesame soy glaze

STICKY BBQ BERBER RUB PORK RIBS

Korean style barbeque sauce and celery

ZALOUK

Smoked aubergine, tomato, salsa, grilled halloumi cheese + pitta bread

Mains

SEARED SCALLOPS & PORK BELLY

sautéed potato, sprouting broccoli and fishbone cafe de Paris butter sauce

SURF AND TURF

slow cooked Berber rub pork ribs, grilled tiger prawns in Korean style bbq sauce and grilled corn on the cob

OPEN SEAFOOD LASAGNA

scallops, tiger prawns, salmon fillet in creamy bisque sauce

SEAFOOD CHERMOULA

Baked mussels, cod salmon prawns in chermoula bisque sauce roasted vegetables and couscous

BAKED WHOLE FISH FROM PLANCHA GRILL

sautéed potato, sprouting broccoli and chermoula sauce

Something Sweet

RHUBARB AND STRAWBERRY CRUMBLE

with strawberry ice cream

ALMOND AND HAZELNUT CHOCOLATE MOUSSE CAKE

with vanilla ice custard and vanilla ice cream

CREME BRÛLÉE

served with vanilla ice cream (ask your server for today's flavour)

IRISH ARTISAN ICE CREAM

ask your server for today's flavours

STICKY TOFFEE PUDDING

butterscotch sauce and salted caramel ice cream