



Seafood Evening
Sat 20th Feb

the
Cuan
S T R A N G F O R D

Guns Island Brown Crab Lingie
In a creamy chilli, lime & white wine sauce
Thai Fish Soup
Accompanied with crusty ciabatta bread
Broad Bean & Scallop Risotto
In a subtle lemon & basil cream
Duo of Dundrum Mussels & Surf Clams
In a white wine & chive Veloute
Marinated Grilled Mackerel
With a fresh herb & rich tomato sauce

Oven Baked Brill on a bed of Sanfire
Topped with a herb crust
Pan Seared Seabass
Served of roasted fennel with a lemon butter
Poached Cod Loin
Served with sautéed spinach & sorrel cream
Steamed Lemon Sole Valentine
Garnished with wild mushroom & brown butter
Seared Tuna Steak
Served on creamy risotto with a coriander & lime dressing

CHOICE OF SWEETS
Tea/Coffee

