

QUALITY FRIED FISH PURVEYORS

ATLANTIC
OF MEADOW ST.

CHRISTMAS MENU

STARTERS

FIERY BREADED CHICKEN WINGS WITH CELERY STICKS
AND HOMEMADE BLUE CHEESE DIP

OR

CHAR GRILLED SWORDFISH LOIN WITH SALSA VERDE

OR

IN HOUSE BREADED PORTOBELLO MUSHROOMS
WITH HOMEMADE GARLIC MAYONNAISE

MAIN COURSE

BEER BATTERED COD OR HADDOCK FILLET WITH LEMON WEDGES AND
HOMEMADE TARTAR SAUCE ACCOMPANIED BY CHIPS AND MUSHY PEAS

OR

FRESH GRILLED SCOTTISH SALMON SUPREME DUSTED IN CAJUN SPICES,
SERVED WITH HERB AND PARMESAN INFUSED NEW POTATOES

OR

PIRI-PIRI CHICKEN BREAST AND KING PRAWN KEBAB SERVED WITH SALAD
AND SWEET CHILI SAUCE

DESSERT

HOMEMADE IRISH CREAM AND CHOCOLATE NEW YORK CHEESECAKE

OR

HOMEMADE XMAS PUDDING ICE-CREAM AND BRANDY BUTTER ICE-CREAM DUO

OR

SUMPTUOUS IN-HOUSE TREACLE SPONGE AND CUSTARD

2 Course £13.95 | 3 Course £16.95

BOOK NOW TO SECURE YOUR DATE!

PRICE IS PER PERSON, PARTIES OVER 6 ARE REQUIRED TO PRE-ORDER, DEPOSIT AND BOOKING REQUIRED PLEASE.
AVAILABLE FROM MID NOVEMBER.