

Mourne Seafood Bar The Cookbook

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The Mourne Seafood Bar | 18 The **Mourne Seafood Bar** was established by Bob McCoubrey and his wife Joanne, together with business partner and award ...

Mourne Seafood Bar

Paul Rankin, Mourne Seafood Cookery School, Kilkeel

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curry Roy Brett chef and owner of Ondine Restaurant in Edinburgh creates three dishes that are typical of the food style. The first is a ...

Nick Price, Mourne Seafood Cookery School, Kilkeel

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'Potato and roe'
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Christopher Millar As a cook, you always have to take time out of the kitchen, outside of your usual environment. So coming here to the Kelong is ...

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