

FISH MARKET

Festive group menu 2019

Canapés 3 each

Smoked salmon & caviar blini / Pigs in blankets / Whipped cod's roe

Starters

Grilled prawns, samphire, garlic, chili

Loch Var smoked salmon, condiments, lemon, rye bread

Scottish Aberdeen Angus beef tartar, grilled sourdough

Roasted celeriac soup, black truffle, croutons

Beetroot, goats curd, caramelised walnuts, frisée salad

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce

Roasted pumpkin, kale, lemon ricotta, girolles

Whole Native lobster, garlic butter *+£30 supplement*

300g Atlantic cod fillet

300g Loch Duart salmon fillet

All mains are served with roast potatoes, winter greens, pigs in blankets, roasted carrots

Sides 4 each

Sautéed spinach

Brussel sprouts & chestnuts

Triple cooked chips

Mixed salad

Desserts

Sticky toffee pudding

Valrhona dark chocolate tartlet, espresso cream

Cambridge burnt cream

Bramley apple & blackberry crumble, Jersey cream

Selection of pasteurised & unpasteurised British cheeses,
oatcake, crackers & homemade relish

supplement 5

Coffee or tea & petit fours 4

3 courses £ 50