

FISH MARKET

Festive group menu 2019

Three canapés 7pp

Smoked salmon & caviar blini / Pigs in blankets / Salt cod croquette

Starters

Grilled prawns, samphire, garlic, chili

Loch Var smoked salmon, condiments, lemon, rye bread

Scottish Aberdeen Angus beef tartar, grilled sourdough

Roasted celeriac soup, truffle croutons (VG)

Roasted beetroot, toasted hazelnuts (VG)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce

Whole baked aubergine, datterini tomatoes, rocket, pistachio (VG)

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

Steamed spinach

Tenderstem broccoli, garlic, chili

Triple cooked chips

Watercress salad

Desserts

Sticky toffee pudding, vanilla ice cream

Chocolate and avocado mousse (VG)

Cambridge burnt cream

Bramley apple & blackberry crumble, Jersey cream

Selection of pasteurised & unpasteurised British cheeses,
oatcake crackers & fig relish *+5 supplement*

Coffee or tea & petit fours 4

Three courses 50