FISHWORKS

FISHMONGER & RESTAURANT

FESTIVE SET MENU

3 COURSES £39 PER PERSON

Add wine pairing for £25 per person

STARTERS

Pan-fried Chilli and Garlic Prawns
served with a fennel and mint salad

Gin and Beetroot Cured Salmon
with samphire, capers and maple marinated beetroot

Hand Dived Scallops served in the Shell
with parsnip purée, black pudding, bacon and a chestnut crumb

Homemade Butternut Squash Soup
with almond cream and parsnip crisps (v) (ve)

MAINS

Welsh Var Salmon Fillet
with creamed pea and chorizo, champ mash and crispy sage

Grilled Halibut Fillet
with a mushroom fricassee served with a side of spinach and pine nuts

South Coast Hake Fillet
served on black ink risotto and diced tomatoes

Whole John Dory Simply Grilled
served with beetroot purée and a side of Cornish new potatoes

Vegan Steak and Thick-Cut Chips
with roasted cherry tomatoes and a Cognac, mustard and shallots sauce (v) (ve)

DESSERTS

Sloe Gin and Winter Berries Eton Mess (v)

Christmas Pudding
with brandy cream and cranberries (v)

Chocolate Sponge
with orange segments and a Grand Marnier sauce (v)

fishworks.co.uk
(v) vegetarian / (ve) Vegan. For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. A discretionary service charge of 12.5% will be added to your bill.
VAT included at the standard rate. Pre-booking required.