



FISHWORKS

FISHMONGER & RESTAURANT

CHRISTMAS

WITH US

CHRISTMAS MENU

TWO COURSES FOR

£39.50

ADD A THIRD COURSE FOR £5

TO START

Champagne King Scallops

Sautéed king scallops with a Champagne & butter sauce, topped with capers and crispy sage.

Cod Beignets

Served with an arrabiata mayonnaise.

Poached Wild Prawns

Butter lemon poached wild prawns, served cold. With mirin-soaked-oranges and toasted almonds.

MAINS

Gilt-Head Sea Bream en Papillote

Baked Whole gilt-head Bream with white wine, braised fennel, palourde clams, rosemary and chilli.

Halibut & Dahl Lentils

Pan-fried Halibut, spiced yellow lentils and fried brussel sprouts roasted with mixed spices and garlic.

Pan-Fried Stone Bass

With sauteed spinach, mushroom and tarragon fricassee sauce.

DESSERTS

Espresso Martini Affogato

Our Espresso Martini served with vanilla ice cream.

Apple and Raspberry Crumble

Served with a homemade custard.