

FISHWORKS

FISHMONGER & RESTAURANT

NEW YEARS EVE DINNER

5 courses and glass of Champagne £85 per person

Smoked salmon blinis with caviar

Paired with a glass of Champagne, Louise Barthelemy, Brut Amethyste, Ay, France

Tuna carpaccio

Thinly sliced yellow fin tuna dressed with chilli, ginger, mango and soy sauce

Paired with Vermentino DOC 2018, Audarya, Sardinia, Italy (125ml) £9

Lobster bisque

Rich and creamy lobster bisque served with Melba toast

Paired with Quinta da Boa Esperança Rose 2019, Lisbon Portugal (125ml) £9

Dover Sole a la meunière

Whole Dover sole served with pan-fried spinach and honey roasted carrots with cumin

Paired with Pouilly Fuisse 2017, Vincent Besson, Loire Valley, France (125ml) £11.50

Lemon Posset with Champagne and raspberries

A creamy and tangy classic Victorian speciality. Perfect after a fish feast and even more special when infused with Champagne and Raspberries...

Paired with Moscato d'Asti DOCG Vigna Senza Nome 2018 - Braida, Piedmont, Italy (125ml) £9

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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.

(Ve) Vegan