

'Tis the season
to eat
fish!

fish! Borough Market
Christmas Set Menu 2020

FISH!
FESTIVE SET MENU
THREE COURSES £39.95

T O B E G I N

A glass of Prosecco Ca' degli Ermellini

S T A R T E R S

Devilled whitebait, tartare sauce

Thai fish cakes, sweet chilli sauce

Smoked salmon with rocket & cream cheese dressing

Bruschetta of tomato, garlic, basil & extra virgin olive oil

M A I N S

Grilled fillet of sea bream with Hollandaise

Cumberland sausage & mash with red onion gravy

Steamed Shetland mussels Mariniere with cream & chips

Fish cake with wilted spinach & beurre blanc

Vegetarian dish of the day

P U D D I N G

Sticky toffee pudding with vanilla ice cream

Panettone bread & butter pudding & custard

Chocolate brownie with vanilla ice cream

Mulled Winter fruit compote with cinnamon ice cream

T O F I N I S H

Selection of tea & coffee

FISH!
FESTIVE SET MENU
THREE COURSES £49.95

T O B E G I N

A glass of Prosecco Ca' degli Ermellini

S T A R T E R S

Classic prawn cocktail Marie-Rose sauce, brown bread & butter

Thai fish cakes, sweet chilli sauce

Devilleed whitebait, tartare sauce

Our fish soup, crouton, gruyere & rouille

Potted hot smoked salmon, beetroot & horseradish relish, crostini

Bruschetta of tomato, garlic, basil & extra virgin olive oil

M A I N S

Grilled fillet of cod with braised lentils & Savoy cabbage

Beer battered fish & chips of the day, mushy peas & tartare sauce

Fillet of home smoked cod, parsley sauce & scallion mash

Smoked haddock, wilted spinach, bubble & squeak, poached egg & Hollandaise

Wyndham Farm grilled spatchcock chicken, garlic butter, rocket & tomato

Steamed Shetland mussels mariniere with cream and chips

Vegetarian dish of the day

P U D D I N G S

Sticky toffee pudding with vanilla ice cream

Panettone bread & butter pudding & custard

Panna Cotta with spiced clementine coulis

Affogato espresso & Frangelico

Mulled Winter fruit compote with cinnamon custard ice cream

T O F I N I S H

A selection of tea & coffee

FISH!
FESTIVE SET MENU
THREE COURSES £59.95

T O B E G I N

A glass of Roland Bauchet Brut Champagne Or Orange peel & Clove G+T

A P P E T I S E R S

Sourdough, olives, marinated anchovies

S T A R T E R S

Glass of prawns, Marie-Rose sauce, brown bread & butter

Calamari with rocket & aioli

4 Dorset rock oysters with red wine shallot vinegar

Our own organic home smoked salmon, brown bread & butter

Our fish soup, crouton, gruyere & rouille

Bruschetta of tomato, garlic, basil & extra virgin olive oil

Dressed Dorset crab on sourdough toast with mayonnaise

M A I N S

Grilled tuna steak with spicy salsa, tomato and red onion salad

Chargrilled squid, chorizo & roast tomato on sourdough toast

Grilled Hereford ribeye steak, roast tomato, field mushroom,
chips & Bearnaise sauce (£10 supplement)

Wyndham Farm grilled spatchcock spring chicken, garlic butter, rocket & tomato

Beer battered halibut & chips with mushy peas & tartare sauce

Grilled scallops, black pudding, bubble & squeak and red wine fish gravy

Whole grilled lobster, garlic butter & chips (£10 supplement)

Vegetarian dish of the day

P U D D I N G S

Apple crumble & custard

Panettone bread & butter pudding & custard

Panna Cotta with spiced clementine coulis

Chocolate & Amaretto mousse, white chocolate sauce

Mulled Winter fruit compote with cinnamon custard ice cream

Neals Yard cheese, biscuits & quince jelly

T O F I N I S H

Mince pies & a selection of tea & coffee