

The Fisherman's Table

Christmas Day Menu

£100 per person, £25 per person deposit. Preorders will be needed by the 16th of December.
Children welcome, same menu with smaller portions £50 per Child, £25 deposit per Child

When you arrive

Glass of Bucks Fizz or Homemade Mulled Wine
Assorted Bread Board with Cranberry Butter (gf on request)

Starters

Seared Shetland King Scallops with a Cranberry and Bacon Jam (gf)
6 Loch Fyne Rock Oysters served with, Shallot Vinegar, Lemon, and Tabasco (gf/df)
Three Bird Terrine served with Toast and Salad (gf on request)
Roasted Vegetable Soup served with Bread (df/gf on request)
Traditional Prawn Cocktail with a Twist (gf)

Mains

Baked Fillet of Halibut with a Chestnut Puree, Brussel Sprouts and Fondant Potatoes (gf)
Whole Cornish Sole Meuniere in Brown Butter and Capers, Served with Seasonal Vegetables
and a choice of Roast Potatoes or New Potatoes (gf)
Traditional Turkey Roast served with all the Trimmings! Roast Potatoes, Pigs in Blankets,
Stuffing Balls, Yorkshire Pudding, Vegetables and Cauliflower Cheese
Nut Roast with all the Trimmings, Roast Potatoes, Vegan Pigs in Blankets, Stuffing Balls,
Yorkshire Pudding, Vegetables and Cauliflower Cheese
Lobster Thermidor, served with a choice of Salad or Seasonal Vegetables and Roast Potatoes
or Skinny Fries (gf)

Desserts

Slice of Homemade Black Forest Gateaux
Flaming Christmas Pudding served with a choice of Brandy Butter, Baileys Custard or Pouring
Cream
Slice of Homemade Chocolate Yule Log served with either Custard or Pouring Cream
Mini Croquembouche Tower
Trio of Cheeses served with Crackers, Chutney and Grapes (gf on request)

Tea and Coffee with a Homemade Mince Pie