

# FISH MARKET

## FESTIVE MENU 2024

### Starters

Pan seared scallops, celeriac velouté, wild mushrooms, bacon crumble

Bitter leaf and beetroot salad, truffled goat's curd

Spiced butternut squash soup, coconut cream, pumpkin seeds (VG)

Tuna tartare, gochujang dressing

### Mains

Fregola, tomato sauce, prawns, mussels, clams and chilli

Hake ballotine, beurre blanc, leeks, crispy kale

Roast Norfolk Bronze turkey, stuffed leg, brussels sprouts, bacon, chestnuts

Truffled spelt and wild mushroom risotto (VG)

### Desserts

Minced pie cheesecake, poached prunes

Dark chocolate fondant, vanilla ice cream

Vegan ginger cake, caramelized pear, walnuts cream (VG)

Cheese selection, grape chutney, truffle honey nuts, oatcakes

**£75 per person**

We are happy to provide information pertaining to allergens and intolerances on request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurized cheese may increase your risk of foodborne illness.  
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.