Fish on the Quay

Christmas Day Menu

Enjoy your festivities here with our Luxury Christmas Menu crafted by our wonderful team of chefs, with a set menu & a complimentary glass of prosecco on arrival

1st Course

Pea & ham soup served with a crusty roll
Butternut squash soup served with a crusty roll
Duck liver & orange pate served with melba toast & caramelised onion
Roasted figs stuffed with blue cheese wrapped in parma ham on a bed of rocket leaves
Breaded camembert & cranberry sauce

2nd Course

Traditional roast turkey or Fore rib of beef, roast potatoes, homemade stuffing, pigs in blankets, seasonal vegetables, braised red cabbage & honey roasted parsnips, homemade yorkshire pudding, rich gravy,(GFA)
Salmon fillet, with a lobster & crayfish sauce, new potatoes, fine green beans & samphire
Seabass fillet with a lemon, herb & parmesan crumb, dauphinoise potatoes & tenderstem broccoli
Homemade nut roast, vegetable gravy, braised red cabbage & honey roasted parsnips, homemade yorkshire pudding (V)
Leek & parmasan tart, crushed garlic & sage new potatoes in a creamy dijon sauce (V)

3rd Course

Christmas pudding served with whipped brandy cream (gfa)
Baileys creme brulee
All spiced apple crumble served with custard
Peach pavlova served with ice cream
Salted caramel cheesecake served with cream or ice cream

4th Course

Cheeseboard to share- blue cheese, brie, cheddar, grapes, celery & chutney
Why not add a bottle of port or dessert wine to share to make it extra special
Please ask a member of staff for options

Tea, coffee, mince pies & petit fours to finish

Pre-orders are required. £10 deposit per person is required, and will be deducted from the final bill. Deposits non-refundable after the 1st December. Non-redeemable for guests cancelled within 72 hours prior to booking.

£75 Per Person
£35 Per child