

Booking Information

WE CAN CATER FOR ANY SIZE OF PARTY FROM 8TH TILL THE 23RD DECEMBER.

A £10 DEPOSIT PER PERSON IS REQUIRED TO SECURE A TABLE OF 6 PEOPLE OR MORE FOR OUR FESTIVE MENU'S.

THE EASIEST WAY TO BOOK IS TO E-MAIL US AT [INFO@WATERFRONTFISHHOUSE.CO.UK](mailto:info@waterfrontfishhouse.co.uk) WITH YOUR REQUIREMENTS.

YOU CAN ALSO CALL US OR BOOK ONLINE. PLEASE SPECIFY 'FESTIVE MENU' IF BOOKING ONLINE

waterfront
FISHHOUSE
restaurant

Christmas



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info@waterfrontfishhouse.co.uk

www.waterfrontfishhouse.co.uk

Festive Menu
2017

Festive Dinner

£28.50 PER PERSON

To start

BAKED GOATS CHEESE

Tangy goats cheese baked on artisan fig bread and served roasted onion dressing

GARLIC KING PRAWN'S

Served with sesame prawn toast and Chinese leaf

SOUP OF THE DAY

Today's creation served with organic bread

HOT SMOKED SALMON PATE

Our own smoked local salmon pate with winter leaves and organic bread

HAGGIS RAVIOLI

Tossed in a creamy cheese and leek sauce

PRESSED HAM HOCK AND PICKLED CARROT TERRINE

With piccalilli puree

SEAFOOD CHOWDER

Creamy chowder with chunks of local fish and shellfish, potato and fresh herbs. Served with organic bread

Main

TURKEY BREAST

With stuffing, smoked bacon and chipolata sausages. Served over mashed potatoes with carrots, brussels sprouts and roast potatoes

MONKFISH AND CHIPS

Local crispy fried monkfish crispy fried in lemon and thyme breadcrumbs. Served with lightly curried mayonnaise and chips

ROASTED DUCK BREAST

Winter cabbage, black pudding croquette and roasted onion dressing

SCRABSTER LANDED HAKE FILLET

Served with leek, sun blush tomato and pesto risotto

SEA BASS FILLET

Stuffed with smoked fish rillette, oven roasted and served over sweet potato mash with red onion confit sauce

STEAK DIANNE

Slow cooked and tender braised rump steak smothered in creamy Dianne sauce and served with spinach potatoes and pancetta beans

LEEK, SUN BLUSH TOMATO AND PESTO RISOTTO

Topped with griddled asparagus and crispy fried chilli courgettes

Dessert

CHRISTMAS PUDDING

Served with warm brandy sauce

WARM CHOCOLATE BROWNIE

Served with dairy ice-cream

STICKY TOFFEE PUDDING

Smothered in toffee sauce

LEMON POSSET

Served with homemade shortbread



Festive Lunch

£22.50 PER PERSON

To start

BAKED GOATS CHEESE

Tangy goats cheese baked on artisan fig bread and served roasted onion dressing

WEE HAGGIS POT

Award winning haggis topped with creamy mash and mature cheddar

OUR OWN HOT SMOKED LOCAL SALMON PATE

With crusty bread

CRISPY CAJUN PRAWN COCKTAIL

Crispy fried Cajun Prawns with shredded iceberg and house cocktail sauce

PRESSED HAM HOCK AND PICKLED CARROT TERRINE

With piccalilli puree

SEAFOOD CHOWDER

Creamy chowder with chunks of local fish and shellfish, potato and fresh herbs. Served with organic bread

Main

TURKEY BREAST

With stuffing, smoked bacon and chipolata sausages. Served over mashed potatoes with carrots, brussels sprouts and roast potatoes

GRILLED HADDOCK

Grilled haddock on creamy mash with a farmhouse cheddar cheese glaze

HOMEMADE SMOKED LOCAL CATCH FISHCAKES

Crispy fried in lemon and thyme breadcrumbs. Served with lightly curried mayonnaise

SCRABSTER LANDED HAKE FILLET

Served with leek, sun blush tomato and pesto risotto

STEAK DIANNE

Slow cooked and tender rump steak smothered in creamy Dianne sauce and served with spinach potatoes and pancetta beans

LEEK, SUN BLUSH TOMATO AND PESTO RISOTTO

Topped with griddled asparagus and crispy fried chilli courgettes

Dessert

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Served with warm brandy sauce

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LEMON POSSET

Served with homemade shortbread