



waterfront
FISHHOUSE
restaurant

Festive Menu 2021

2 course £19.99 | 3 course £24.99

To start

TRIPLE SALMON PATE

With crusty bread

Gluten, egg, fish, mustard & sesame

CRISPY FRIED GARLIC AND HERB BRIE (V)

With leaf salad and mango dip

Milk, mustard, soya & gluten

SPICED SWEET POTATO AND CHICKEN SOUP

With coriander crème fraiche

Milk, celery & gluten

CRISPY HAGGIS SPRING ROLLS

Award winning haggis wrapped in spring roll pastry and served with curried turnip & scalloped potatoes

Gluten, soya, mustard, sesame & sulphites

Main Courses

TURKEY BREAST

With stuffing, smoked bacon and chipolata sausage.

Served over creamy mash with carrots, sprouts, roasters and turkey gravy

Gluten, milk & soya

SEA BASS FILLET

New potato and king prawns, mixed greens and a crab and crayfish herb cream sauce

Crustaceans, egg, fish, mustard & sesame

ROASTED ASPARAGUS AND CORN RISOTTO (V)

Topped with a crispy fried hens egg & Cajun sweet potato

Milk, egg, gluten & sesame

LOCAL SALMON FILLET

Served over pesto mash with a smoked salmon cream sauce and green vegetables

Fish, milk & soya

6OZ SCOTTISH WAGYU BEEF BURGER

Served on a bun with farmhouse cheese and pancetta, garlic mayonnaise and crispy iceberg.

Served with skinny fries and chipotle cabbage slaw

Gluten, egg, soya, milk, sulphites & mustard

Desserts

SALTED CARAMEL CHOCOLATE TART

Served with a passion fruit and raspberry compote

Gluten, egg, milk, soya & nuts

STICKY TOFFEE PUDDING

Very light, very delicious and very famous

Add a scoop of vanilla ice cream for £1.00

Gluten, milk, eggs, sulphites

INDIVIDUAL CHRISTMAS PUDDING

Served with brandy sauce

Gluten, milk and wheat. May contain : almonds, hazelnut, macadamia/Queensland nut, nuts, pecan nut and walnut

BAKED MASCARPONE AND VANILLA CHEESECAKE

Served with blueberry coulis

Gluten, egg, milk & nuts

