

## CHRISTMAS PARTY MENU

- Lobster bisque with garlic croutons
  - Tartare of seabass with grainy mustard sorbet and salad
  - Caramelized onion tartlet topped with goat's cheese, onion chutney and salad
  - Smooth liver and cognac pate with grilled baguette and cornichons
  - Deep fried breaded brie with red grape jam and salad
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- Cod stuffed with chorizo mousse, tomato coulis, Madras rice and vegetables
  - Pan-fried pheasant breast and confit leg with creamy cognac sauce, sautéed garlic potatoes and vegetables
  - Sauteed pork with prunes, horseradish mash and vegetables
  - Scottish rib-eye steak with mushroom sauce, French fries & vegetables
  - Vegetarian tartiflette with mixed leaves salad (V)

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- Homemade Christmas pudding with brandy butter and cognac sauce
- Raspberry and chocolate Christmas Yule log with pistachio biscuit
- White chocolate and passion fruit crème brulee
- Strawberry Bavarois with strawberry sorbet
- "Mystere" - Vanilla ice cream with a heart of meringue, coated with mixed nuts and hot chocolate sauce

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Cafetière of ground coffee with minced pies

**2 courses £19.95 and 3 courses £24.95 (Includes crackers) or  
2 courses £22.95 and 3 courses £27.95 (includes crackers + all novelties)**

Please be advise that some dishes may contain nuts, dairy, gluten, eggs.

Please speak to us about food allergies or intolerances.

Optional alternative dishes can be arranged with our chef (price may vary).

Minimum reservation of 4 people. For all bookings we will require a full pre-order & a 15£/person deposit

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