

Christmas 2011 at Fishers Restaurant

Sharing Plates to Start - including.....



Marinated green olives, marinated anchovies & selection of speciality breads, Calamari with sweet chilli dipping sauce, Whitebait with lemon & tartare sauce, deep-fried Somerset Brie with cranberry sauce, Prawn Gratin with spinach, gruyere & mustard, Scottish Smoked Salmon & Irish Rock Oysters

Main Courses

Char-grilled 28-day aged Rib-eye Steak with green peppercorn sauce & rocket salad

Grilled Canadian Lobster Thermidor (½) – with winter leaves

Pan-fried Fillet of line-caught Seabass with Cornish crab risotto & sauce vierge*

Whole Grilled Brixham Lemon Sole with smoked salmon & dill cream sauce

Baked Fillet of Scottish Salmon with wilted spinach & lemon butter sauce

Organic Pancetta-wrapped Chicken Supreme stuffed with gorgonzola & cranberry

Roast Butternut Squash, Sage & Goats Cheese Tart & dressed leaves (V)

Kilo of Steamed River Fowey Mussels in white wine, garlic & cream

All main courses served with chips or new potatoes (unless marked *)

Desserts

Lemon Tart with raspberry coulis

Sticky Toffee Pudding
with butterscotch sauce & double cream

Christmas Crème Brûlée

Dark Belgian Chocolate Mousse with Baileys cream

Selection of Artisan Cheeses and biscuits, pear & walnuts

Filter Coffee, Cappuccino, Latte or Suki Organic Loose Leaf Teas

*3 courses and coffee or tea – £24.95
(no need to pre-order)*

