

# FISHWORKS

FISHMONGER & RESTAURANT

## NEW YEARS EVE DINNER

5 courses with paired wines £120 per person

### Smoked salmon blinis with caviar

*Paired with a glass of Champagne, Louise Barthelemy, Brut Amethyste, Ay, France*

### Tuna carpaccio

Thinly sliced yellow fin tuna dressed with chilli, ginger, mango and soy sauce

*Paired with Vermentino DOC 2018, Audarya, Sardinia, Italy (125ml)*

### Lobster bisque

Rich and creamy lobster bisque served with Melba toast

*Paired with Quinta da Boa Esperança Rose 2019, Lisbon Portugal (125ml)*

### Dover Sole a la meunière

Whole Dover sole served with pan-fried spinach and honey roasted carrots with cumin

*Paired with Pouilly Fuisse 2017, Vincent Besson, Loire Valley, France (125ml)*

### Lemon Posset with Champagne and raspberries

A creamy and tangy classic Victorian speciality. Perfect after a fish feast and even more special when infused with Champagne and Raspberries...

*Paired with Moscato d'Asti DOCG Vigna Senza Nome 2018 - Braida, Piedmont, Italy (125ml)*

fishworks.co.uk

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.

(Ve) Vegan