

# Bespoke *Caterers* \_\_\_\_\_ Main Course Fish

## THE BESPOKE SIT DOWN MENU CREATOR PACKAGE

All main courses are accompanied with Seasonal or Recommended Vegetables

### CLASSICS

English Fish Pie

*(Chunky Smoked Haddock, Salmon, Cod, Mussels and Prawns in a Creamy Fish Sauce with a Cheese Topped Mash Crust )*

Herb Breaded Plaice, Haddock or Cod Fillets with Mushy Peas  
Sea Salt and Balsamic Vinegar Potato Wedges with Homemade Tartare Sauce

Individual Salmon Wellington filled with Red Onion, Cream Cheese and Chives,  
served with Buttered New Potatoes and a White Wine Fish Cream Sauce

Poached Smoked Haddock Fillet on a Black Pudding Hash Topped  
with Poached Egg, Parsley Sauce and Bacon Crisp

Baked Cod Fillet with a Herb Crust on a Lemon and Parsley Mash  
and Roast Vine Cherry Tomatoes

Pan Fried Salmon Fillet with Hollandaise Sauce and Buttered New Potatoes

Salmon, Spring Onion and Dill Fishcakes

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### FINE DINING

Seared Lemon and Garlic Marinated Tuna Steak on a Bed of Salad Niçoise

Parma Ham Wrapped Cod Fillet on a Bed of Sweet Potato Mash  
with a Tomato and Chorizo Sauce

Fillet of Sea Bass on a Crab and Herb Potato Cake Topped with Tomato Jam  
and served with a Fresh Vanilla Fish Cream Sauce

Poached or Pan Fried Cod Topped with Tomato and Garlic Tiger Prawns on a  
Lemon and Chervil Ecrasse Potato with Saffron Cream Sauce

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### FINE DINING CONT..

Pan Fried Skate Wing with Burnt Butter and Capers and a Choice of Potato

Pan Fried Scallop with Crispy Pork Belly Apple and Watercress Puree and Pea Foam

Brill Poached in Red wine on Colcannon Potato and a Red Wine Butter Sauce

Buttered Turbot with Leeks and Colchester Champagne Oysters

Lobster Thermidor

Lobster Risotto with Watercress Dressing

Roast Sea Bream with Plantain Fritters and Coconut sauce

Grilled Mackerel Fillets with Boxted Gooseberry Sauce  
and New Potatoes and Dressed Leaves

Sesame Encrusted Tuna on a Bed of Muddled Roast Potatoes  
and Wilted Leaves with Pineapple Relish

Teriyaki Tuna Loin with Bok Choy Stir Fry and Crispy Noodles

Red Mullet with Candied Aubergine and Chorizo Peppers

Sole Goujons with Goose Fat Chips Pea and a Mint Puree

Seafood Casserole in a Puff Pastry Case with Saffron Cream Sauce

If any of the above choices are not to your liking and you would like more options or you have some ideas of your own. We will be more than happy to design a menu for you