



## HORS D'ŒUVRE FISH





Domes of chopped spring onion polenta gnocchi surrounded by cleaned-out steamed **GREEN MUSSELS** and resting on a parsley, shallot and double cream reduction.

Individual baked spinach souffle made from a **DOUBLE-THICK BÉCHAMEL PANADA** served with fresh chopped anchovy cream sauce.\*

Toasted rye bread lined with an open top of smoked salmon sprinkled with green peppercorns and **SUNFLOWER SEEDS**, surrounded by lambs lettuce with a wholegrain mustard dressing.

Bubble and squeak fried chopped vegetable and **POTATO PANCAKE**, topped with a poached egg with criss-crosses of anchovy fillets and surrounded by triangles of **WELSH RAREBIT**.\*

Aubergine cut lengthways, **CRISS-CROSSED** and cooked on the grill slowly, the pulp removed, mixed with a tomato and herb Provance, returned to the shell then garnished with fresh strands of anchovies.

Slices of avocado laid on a bed of thinly-cut lettuce, cohered with mayonnaise then garnished with grilled crispy bacon and a **CRISS-CROSS** of anchovy fillets.

Rollled herbed **BUCKWHEAT** pancakes filled with spinach and feta cheese then covered and glazed with a white wine and smoked salmon sauce.

Blanched layers of paste squares sandwiching **AUBERGINE**, yellow

peppers, fresh anchovy fillets, olives, capers, garlic and parsley and finished baked with a cheese topping.

Bowls of cauliflower florets and celery heart sticks cooked in white **WINE** and sprinkled with fried onions, anchovies and mixed olive pieces.

Grilled Saint Maure **GOAT'S** cheese slices placed in a roasted red pepper half, drizzled with anchovy and thyme oil then garnished with frisee Belgian endive.

Round crab cakes shallow-fried in butter with an egg and **OATMEAL** coating, garnished with deep fried aubergines crisps and mango salsa to taste.

Tear-shaped creamy and smooth smoked **KIPPER** parfait with a cold poached egg on jelly served separately in a pot.

Baked fish scallops and **CHORIZO** tart made with a **LARD BASE** pastry, served with a red pepper and shallot dressing.\*

Salad of smoked **EEL FILLETS** with sliced steamed potatoes, bacon lardoons in mild curry surrounded by young spinach leaves.

Large single ravioli stuffed with flaked crabmeat and served in a lemon butter sauce with fresh chopped **CHESTNUTS** and chopped flat parsley.

**PILLOWS** of smoked salmon gravadlax filled with **FLAKED CRAB**



covered with whipped cream and garnished with a sprinkling of tossed rock lettuce.\*

Quenelle of tuna fish **RILLETTES** on a bed of warm **SHALLOW-FRIED** egg noodle with thin strips of peppers and red onions and garnished with young capers.\*

Baked risotto Blanc with the stuffed mollusc **CUTTLEFISH** cooked in its **INK SAC** and served with a mild lobster sauce.\*

**YELLOW FIN TUNA** and tomato cooked a la **TARTE TATIN** with **TAPENADE** and sauce **BOURRIÈRE**. \*

Smoked **SALMON PATE** with soft-soaked dill, a pot of tomato chilli jam and wedges of soft toasted naan bread and salt-free butter.

Layered toasted granary slices with **FRESH PRAWNS**, creamed scrambled eggs and garnished with capers, silver skin onions, segments of lemon and a dill sprig.

**JUNIPER-CURED** smoked salmon with horseradish-flavoured crème fraîche and placed on a chiffonnade of Chinese lettuce mixed with peeled chopped nuts.

Time-consuming spiny **SEA URCHIN** puree spread on fried bread and browned under the grill with grated mild cheese and garnished with watercress.

Warm-smoked **MUSSELS** on a bed of shallots and white wine a la cream containing quarter mushrooms, with fingers of buttered toasted granary fingers.

Flaked white crab meat mayonnaise layered with smoked salmon and topped with brown sieved crab meat, flavoured with Worcester sauce breadcrumbs and garnished with **SHREDDED BOILED EGGS**.

Deep-fried Colchester **OYSTERS** in golden breadcrumbs on a bed of char-grilled thinly-cut vegetables and a sauce Vierge to dip (fresh cherry black olives, shallots, herbs in a fish cream sauce).

Thinly-sliced potatoes quickly deep-fried and served with **SMOKED EEL** fillets, topped with capers, red onion rings and a light dressing.

Poached oysters placed back in the shell on a bed of creamed spinach then covered with a **PERNOD**-flavoured hollandaise.

Mille-feuille of marinated sliced beetroot and salmon gravadlax with a potato **GALETTE** and **MARMALADE** sweet chilli.\*

Potted smoked sardines with a **GOOSEBERRY JELLY** and warm potato salad accompanied by heavily buttered toasted granary bread fingers.

Smoked swordfish parcels filled with smoked trout and horseradish **PARFAIT** with a marinated side dish of cucumber.

Gateau of fresh Cornish crab with warm fillets of grilled **SARDINES** and a petit fan of sliced avocado, dribbled with herbed dressing.

Thinly-sliced **SMOKED SWORDFISH** with cooked marinated stuffed cabbage leaves, covered with a shallot vinaigrette.

Slightly warm **SMOKED TROUT** fillet with a cream of scrambled egg and garnished with strips of anchovies and capers.

Smoked salmon pillows filled with a fish cream **MOUSSE**, served on thick hot buttered toast with a sauce boat of dill dressing.

Herring fillets passed through melted butter, egg and oatmeal, shallow-fried and served with **MUSTARD SAUCE**, lime crowns and a bouquet of sautéed mushrooms.

Little gem lettuce leaf cups filled with **SPIKY PRAWNS** in a mayonnaise base sauce and sprinkled with sunflower oil dressing on the lettuce.

A herb and buckwheat pancake envelope of seasonal fish and shellfish smothered in a **VELOUTE SAUCE**, light in texture.

Tea-steamed root vegetables topped with plum tomato **SALSA** and served with dribbles of **ANCHOVY CREAM** and chopped anchovies.\*

Warm petit Blinis split in half with a scoop of crème fraîche then topped with thin strips of **SMOKED SALMON** and dill sprigs.

Olive oil and sea salt bruschettas

toasted with butter then topped with various **SMOKED MEAT** such as swordfish, tuna, eel and mullet, with lettuce garnish and French dressing.

Petit cream omelette folded with shredded **SMOKED SALMON**, a spoonful of gruyere and chopped anchovies and served with a parsley cream glaze.

Sliced gravadlax with small rounds of **COD ROE** and warm soft dill rolls and a sauce of chopped capers, gherkins in German mustard dressing.

Fresh asparagus undercooked, wrapped in smoked bacon grilled and served with lightly-fried **CRAYFISH TAILS** with a parsley butter sauce.

Salad aperitif of avocado pear, flaked white crabmeat and **BLOOD-GRAPEFRUIT** on a green lettuce bed with yogurt dill sauce to taste.

**DEVONSHIRE** flaked cream **KIPPERS** with sliced eating apples, diced onions, black pepper and whipped cream to garnish.\*

Homemade **SEAFOOD SAUSAGES** grilled and served with caramelised pineapple and a warm balsamic syrup with a heap of mashed sweet potato.

A leaf salad with diced mango, sugar-snap peas and chicory topped with quail's eggs and a **TRANCHE OF LOBSTER** meat with a trickle of basil dressing.

Flat shaped spaghetti lengths tossed in butter, covered with a cream sauce containing **SEA CLAMS** and finished with a sprinkling of sweet chilli and chopped parsley.

Flash-fried **COCKLES** in hot oil, the pan de glazed with a splash of white wine vinegar, finished with cream and placed in a warm globe artichoke.

A pot of thinly-cut cooked fennel and poached flaked salmon folded into a sugar-less **BAVAROISE** and served with a dill and lime dressing garnished with rocket lettuce.

Warm flaked crab meat folded into a wine-flavoured **SABAYON**, garnished with fried fennel slices and sprinkled with soft sage.

Smoked tuna fish slices brushed with **LAVENDER** dressing, sprinkled with cracked pepper corns and served with

heaps of sweet mixed melon balls.

Fried potato skins with a filling of poached quail's eggs on a spinach base and served with a stewed **SMOKED HADDOCK BRANDADE**.\*

Cooked seafood such as clams, mussels, cockles and **WINKLES** soaked in olive oil, Tabasco and lime juice and served in a scallop shell lined with iceberg lettuce.

Slice of avocado terrine laid on a thick tomato coulis and surrounded by deep-fried basil leaves and freshly-**SHELLED PRAWNS** sprinkled with paprika.

Rolled stuffed smoked **BLOATERS** placed on warm sliced **POTATOES** cooked in milk and surrounded by pickled shallots and a herb vinaigrette.\*

Warm open savoury **PROFITEROLE** halves set on a base of fine julienne of vegetables in a dressing, filled with mascarpone, coriander and fresh flaked crab.

**BLACK** spaghetti (using **SQUID INK**) tossed in butter cohered with squid fish sauce topped with a slice of sardine butter and a rocket leaf accompanied by a chilli dressing.

Dill and lime warm soft Blinis split in half, topped with poached quail's eggs and covered with red **LUMPFISH** in a thin hollandaise.

An open ravioli of mussels, salmon and clams bound with a crab sauce and surrounded by **DEEP FRIED LEEK** with a warm ginger sauce.

Raviolis of mixed seafood placed on a white **ONION PUREE** a la cream and surrounded by deep-fried clams in breadcrumbs.

**EXTRA RAZOR** thinly-cut salmon marinated in mild mustard, lime juice and sour cream then served with extra sour cream, peeled sliced cucumber and sprinkled with chives.

Boned **SARDINES** wrapped in anchovy fillets and Parma ham, encased in puff pastry then baked and served with a light cream base fish sauce.

Plate of sugar-cured salmon slices with the vegetable **BOK CHOY** poached lightly and garnished with **PICKLED APRICOTS** and fancy-cut radishes

and spring onions.\*

A delicate croquette of prawns, lobster and **OYSTERS** deep-fried in an oatmeal coating, served on a lettuce leaf base with toasted pine kernels and a light **NANTUA** sauce.\*

Individual baked **LASAGNE** of sliced blanched celeriac, mussels and clams between the paste and topped and glazed with a light cheese sauce.

Crown of asparagus with a middle filling of **FISH MOUSSE**, surrounded by curly endive, sun-dried tomatoes and a liquor-flavoured dressing.

A Victoria sandwich of brown bread and butter filled with mashed hard-boiled egg and **FRESH ANCHOVIES** with deep-fried potatoes and a bowl of tossed lettuce heads.

Chopped mussels and asparagus cohered with thick white sauce then rolled in a **BUCKWHEAT PANCAKE** and covered with a light tomato sauce.

Welsh trout fillets, marinated in old **ENGLISH ALE** with onions and mixed herbs then baked in the oven and served with Basmati rice.

Thin slices of Scottish smoked salmon rolled in a mixed fish **MOUSSELINE**, shaped then poached gently and served with a prawn sauce topped with buttered shrimps.

Freshly-flaked **CRAB COCKTAIL** cohered with a minted mayonnaise surrounded by slices of marinated cucumber and garnished with shallow-fried fish roe.

Poached eggs in vinegar then dried and placed on heart-shaped fried croutons

and surrounded by **MUSSELS AND CLAMS** out of the shells in a white wine cream sauce.

**RICH KIPPER** lightly pounded into a ramekin dish then sealed with melted clarified butter and served with toasted rye bread and lime wedges.

Heavy rich **SPAGHETTI** with fresh clams in a mussel cream mixed together and surrounded with a border of fennel batons in butter and chopped dill

A tossed raw baby leaf spinach in mustard cream dressing with smoked eel fillets cut into diamonds and topped with grilled **BONELESS SARDINES**.

A flaked **CRAB SALAD** with slices of black forest glazed ham on Ciabatta and garnish with sweet potato fritters in a beer and egg batter.

Soused filleted **SARDINES** pre-fried in sesame oil then pickled in white vinegar, red onions, chopped fresh herbs and finely-sliced short red onions.

Buttered pasta strips heated in a pan, tossed with **SULTANAS SOAKED** in wine, a heavy helping of pine kernels and topped with warm mashed sardines.

A sliced **DOOR-STOP** white **BLOOMER** with a topping of smoked salmon, dill-flavoured crème fraîche and capers and served with a homemade chutney.\*

Smoked eel fillet rolled with creamed shredded horseradish, placed on a tossed rocket lettuce base and garnished with **POTTED SHRIMPS**.





A warm slice of mixed fish and shellfish terrine with a **MANGO BUTTER** sauce and white sesame seed rolls baked in the shape of a knot.

Flaked crab meat in a light curried sauce with small bowls of chopped onions, boiled eggs, lime pickle and giant **SOFT PRETZELS**.

Flaked crab and chopped **SWEET CORN** nibs in raviolis, poached and placed on a sweet pepper and lemon grass light sauce.

Fettuccine poached and finished a la crème with sliced black olives and topped with sautéed smoked **RED MULLET ROE** split in half down the middle.

Breaded deep-fried **COCKLES** served in a potato basket sitting on a bed of chiffonnade lettuce with a thin marmalade mayonnaise.

A shallow-fried fish cake of sweet potatoes with flaked Cornish crab, local **COCKLES**, flavoured with ginger and served with chilli chutney.

Shavings of bone-free **SMOKED TROUT** placed in a mount with endive leaves, rocket lettuce and blanched sliced apple bordering the trout with drizzles of hazelnut dressing.

**OUT-OF-THE-SHELL** cooked green lipped mussels placed gently in a hot spicy tomato and fresh basil sauce so as to reheat in the sauce by the method of supple

Blanched **CALAMARI** passed through milk and flour then deep-fried, sprinkled with paprika and served in a crisp radicchio tulip with cordons of chilli sauce dip.

Thinly sliced **SMOKED SWORDFISH** laid on a row of palm of hearts with fragrant aromatic slightly spicy leaves and an oil and vinegar dressing.

Poached mussels cooked in **SWEET CIDER**, removed from the shell, covered in a cream made using the cooking liquor and served in the sauce with vegetable batons.

**MACKEREL** soused overnight in shallots, star anise, cloves, chives, fresh tomatoes, root ginger, wine vinegar, allspice and coriander and served with salad and soft bread.

Wide cooked noodles in a cream sauce

with pounded fresh basil, **PISTACHIO NUTS** and topped with strips of smoked salmon and a few capers.

Flaked crab meat on a bed of lettuce surrounded by warm crispy pork loin with **CRACKLING** and served with a sweet chilli dressing containing chopped red peppers.

Filleted sardines stuffed with **MUSHROOM DUXELLE** and cheese then coated with flour, egg and breadcrumbs, shallow fried and finished with nut brown butter and lime juice.

Fillets of river trout poached in milk and white wine served with a grilled, fanned and **CARAMELISED** pear and served with a white sauce made from the cooking liquor.

Flaked smoked trout mixed gently with prawns and potatoes, made into a **FISH CAKE**, shallow-fried in butter and served on a lime leaf and a pot of curried chutney.

Home-marinade salmon Gravavlax in rock salt, orange juice, pink peppercorns, lemon, chervil, parsley, basil and **STAR ANISE**, dressed with dill and lime to serve.

Filo pastry cups filled with piped smoked salmon mousse topped with dill sprigs, surrounded by slices of **GRAVADLAX** and served with a cream horseradish sauce.

Poached fresh oysters in white wine, served in an **ARTICHOKE BOTTOM** then glazed with a spicy sabayon and garnished with sautéed spring onions.

Deep-fried mussel and potato croquettes coated in fresh white bread crumbs and served with **BUTTERED SPINACH** and a creamed horseradish sauce.

Flaked crab mousse shaped like a dome with **PICKLED PUMPKINS** cut into slices on autumn lettuce leaves with grape and chervil vinaigrette.

Raw oysters removed from the shell, wrapped in **BLANCHED SPINACH** then deep-fried in beer batter, laid on a red onion ring and served with an anchovy mayonnaise.

Parcel of smoked salmon filled with a West Coast prawn and **CHIVE MOUSSE** and served with a garnish of smoked mussels and honey vinaigrette.

Small pepper halves baked in the oven, filled with **CREAMED SPINACH** and ricotta, surrounded by boned open grilled sardines and spread with mustard to flavour.

**TERIYAKI**-flavoured grilled king prawns removed from the shell then **TORTILLAS WRAPPED** with finely-cut spring onions and yellow peppers bound with mayonnaise and sesame oil.\*

Thinly-sliced fresh salmon marinated overnight in aged **TEQUILA** from oak barrels, sugar, lime, pureed garlic, salt, oil and chopped coriander leaves.

Plate of smoked salmon with a nest of shredded celeriac with chopped nuts holding a poached quail's egg and covered with a **COD ROE** fish sauce.

**EMCABECHE** of red mullet fillet, the fish first cured with salt, lemon, lime, wine vinegar and little ground coriander wash then cooked and served in an **ELABORATE MARINATED** at room temperature.\*

Layered terrine of lemon sole and pink trout with green spinach and kale in **FISH JELLY**, cut in slices and served with a lime coulis and a small pot of mushrooms a la crème.

Trout mousse rolled in slices of smoked trout placed on a plate surrounded with **OAK LETTUCE** and served with a warm light mustard cream sauce.

Poached flaked salmon cohered with mayonnaise, seasoned with cracked pepper then wrapped with **BEAN SHOOTS** in smoked salmon and served with salad leaves and a light tarragon dressing.

Smoked salmon and cream cheese **MINI-CRESCENTS** served with a salad of white beans, pitted olives and gherkins, plus fingers of pumpkin bread toasted and buttered.

Small warm round soft blinis spread with sour cream topped with a **POACHED OYSTER** and garnished with sliced pickled cucumber and a poached fennel head with cheese shavings.

Deep-fried choux paste **FRITTERS** mixed with flaked crab meat and nutmeg seasoning

and served with a side dish of skinned and marinated cucumber in chilli, red onions and wine vinegar.

**SEA BASS** fillet dipped in butter and cooked under the salamander, served with a square pasta sheet, poached then rolled with a filling of seafood in a ginger butter sauce.

Plate of risotto cooked in sparkling wine and served on top with small quenelle spoonfuls of caviar and garnished with warm scollops of boiled **NORTH SEA LOBSTER** served with a cream butter sauce.

A border of pickled **GRATED CARROTS** centred with waves of smoked salmon surrounded by a fennel cream sauce and sprinkled with slightly salted roasted almond.

Fan of avocado interlaid with **PALM HEARTS** then criss-crossed with thin strips of fresh anchovy garnished with black olives and topped with a Dijon dressing containing chopped mussels.

Slices of smoked swordfish served with flaked mackerel and a sweet vinaigrette containing **GREEN PEPPERCORNS**, lime segments and capers with a sprinkling of paprika over the fish.

Fox and beagle: a petit savoury **DOUGHNUT** cooked in an oval shape then split on the slant and filled with smoked salmon and piped whipped cream with capers to garnish.

Blanched spinach filled and rolled with a layer of smoked salmon and **SMOKED FLAKED TROUT**, cut in rounds to show the colourful filling and served with a tomato and tarragon coulis.

Shallow-fried crab cakes laid on a bed of thin and buttered noodle and





surrounded by a vegetable **COMPOTE** flavoured with cumin and lemon grass.

Beetroot-cured smoked salmon slices with artfully-arranged orange segments, garnished with **PURPLE LETTUCE** leaves holding small teaspoonful portions of crème fraîche.

**SOUSED EEL** fillets rolled and secured with a sliver of wood, partly cooked in vinegar, herbs, wine, chopped white onions, water, little sugar and seasoning and allowed to marinated before eating.

**LONDON** smokehouse shellfish salad: assorted smoked shellfish sliced thinly with a lime and light horseradish dressing, served on a bed of broken done watercress leaves.

Alternate-coloured **FISH LOAF** of whiting, salmon and haddock wrapped in blanched spinach then baked in a terrine dish and served cold in slices with a warm Chablis sauce.

Minced duck and mushroom duxelle filled into ravioli, poached and laid on a bed of fried bean shoot, flavoured with black **SQUID INK** and topped with grated white garden radish.

Poached oysters in a warm **MUSSEL CREAM** sauce served back in the oyster shell with a leaf salad and a dressing of fried bacon scraps, vinegar, sugar, hazelnut oil and egg yolks.

Fans of pink grapefruit segments and South African **ROCK MELON** garnished with sprigs of cranberries to accompany thinly-sliced smoked tuna fish.

Oyster shells cleaned then lined with a creamed horseradish with just-poached oysters and mussels placed in the shell and set in a **FISH JELLY** and garnished with fish eggs.

Layered round slice of cooked steamed potatoes, flaked crab and blanched spinach made warm, served with onions chutney and a light **CURRY CREAM** sauce.

Whole meal herbed pancake filled with a layer of **CORNISH PILCHARDS** in tomato sauce with fresh asparagus then rolled and finished under the grill in a mornay sauce.\*

**ESCABECHE** of skinned and boned mackerel fillet cooked then pickled in **SPICED OIL** some herb and strong vinegar and served cold and in the marinade.\*

Cornet of gravadlax filled with a creamy **TROUT MOUSSE** then place on a mild dill and mustard sauce containing apple puree and chopped dice cooked celery.

**REFOGADO** of **FRESH NOODLES** served cohered with a diced onion and tomato sauce then topped with long strips of anchovy fillets and fried capers in butter.\*

Scooped-out baby pineapple half filled with a mixture of flaked white crabmeat and best **PEELED PRAWNS** cohered with mayonnaise and flavoured with lime juice.

Smoked salmon and cottage cheese rolled and shaped in the form of a horn, surrounded by a fan of sweet pineapple and **ROCK MELON** drizzled with a raspberry dressing.

A pile of white asparagus draped over with thinly cut **GRAVADLAX** garnished with a lobster claw, fan of lobster meat, garnished with segments of pink grapefruit, half lime and tarragon dressing.

Rolled smoked eel fillet spread with creamed horseradish, placed on a sorrel and **DANDELION** salad and dribbled with black olive and light mustard dressing.

Slivers of trout, crab, shrimps and sliced cooked artichokes cohered with béchamel then rolled and served in blanched spinach leaves, brushed with butter and served with a **SAUCE BERNAISE**.

Warm roulade of buckwheat pancakes filled with sour cream mixed with strips of fine smoked salmon and served with a warm **DAMSON SAUCE**.



Young river trout fillets lightly cooked without colour then marinated in young pressed oil with bearing berries **HUILE VIERGE**, served with a couple of steamed **SHAPE POTATOES**.\*

Warm scooped-out blanched tomato halves filled with roulades of smoked eel strips that have been brushed with creamed horseradish, and presented on Swiss chard **BEET LETTUCE** tossed in garlic.

Plate of smoked salmon brushed with herbed oil and garnished with an artichoke bottom filled with **CUCUMBER JELLY** and served with warm bread flavoured with anchovy butter.

Poached oysters returned to the cleaned shells, covered with a **GARLIC FROTH** and served with apricot chutney spread on small quarters of buttered brown toast.

**POTTED** salmon and swordfish poached then pounded gently with cooked onions and placed in a pot, mixed and sealed with melted **CLARIFIED BUTTER** and served with buttered toast and a sliced artichoke tossed in dressing.\*

Red mullet filets slightly sautéed then marinated in orange and lime juice with a little wine and chives, anchovies, capers and **CITRUS ZEST**, served with a side salad.

Rolls of smoked salmon filled with curly lettuce placed beside half purple figs and slightly covered with **PORT DRESSING** holding chopped walnuts.

Rolled smoked eel fillets presented on shredded **CHINESE LETTUCE** with a top-notch horseradish cream sauce containing fried bacon.

Whiskey-flavoured fish mousse surrounded by flaked smoked kipper, peeled prawns and covered lightly with a **RASPBERRY-TASTING** dressing.

Raw cubes of tuna fish **CEVICHE** marinated in lime juice, garlic, onions, chilli, chopped blanched tomatoes without pipes and **CORIANDER LEAVES**, served with a garnish of deep-fried plantation crisps.\*

Creamed scrambled eggs with smoked eel fillets in thin strips, garnished with dried mullet roe and topped with fried **SAUTÉED PARSLEY** and chives in butter.

Puff pastry envelope filled with a raw oyster, a blanched slice of **SWEETBREAD**, a slice of singed chicken liver then baked together and served with a tarragon cream.

Cannelloni stuffed with a filling of mashed avocado and crabmeat, the ends enclosed and poached, and placed on an **ORANGE DRESSING** for presentation.

Shelled cooked shrimps cohered in mayonnaise with chopped mangoes, lemon juice and grated horseradish then presented on a **BLANCHED BEEF** tomato base.

Folded doughy pizza stuffed with cooked flaked **SALT COD**, the top brushed with a tomato puree and egg yolk glaze and served with a rich spicy tomato sauce.

Fresh anchovies and oranges segments baked in filo pastry, served with pine nuts and chopped green and black olives in a **LEMON SAUCE**.

**CARPACCIO** of raw sliced sword fish rubbed with **MUSTARD OIL** and served with a mount of thinly sliced sun dried tomatoes holding a boiled quail's egg.\*

Warm poached quail's eggs wrapped in smoked salmon then placed in a **POACHED PEAR** half and finished with a sage browned butter sprinkled with parsley.

A slice of goat's cheese marked by charring presented on a salad of **COCKLES**, mussels and prawns tossed in a thyme-based dressing.

Smoked eel fillets cut in long strips then laid across a mount of **SWEET POTATO** salad served with a generous portion of hot creamy horseradish sauce.

Sliced marinated **RAW TUNA FISH** laid on a creamed warm garden pea puree, sprinkled with cracked pepper and hand-squeezed with lime juice with a final sprinkling of smoked paprika.

Green pasta parcels filled with parmesan cheese, cohered in cream and butter then laid on a parsley sauce and sprinkled with **RED FISH EGGS** as a garnish.

Italian polenta made with milk, thickened with egg yolks, flavoured and coloured with **SQUID INK** and

served glazed au gratin with a shrimp casserole a la crème to one side.

Thickly-sliced smoked salmon laid on crushed potatoes containing butter and cream with **NUTMEG** flavouring, finished with a good squeeze of lime juice.

North Sea **POTTED CRAB** placed on a bed of warm brioche, surrounded by a warm caper butter sauce just turning nut brown in colour and topped with roughly-cut flat parsley.

Leaves of **BELGIAN CHICORY** piped with crème fraîche which has folded in whipped cream, then decorated with a criss-cross pattern of smoked salmon strands drizzled with balsamic dressing containing purple shallots.

**TRIPLE** salmon plate of scotch smoked salmon, gravadlax and potted salmon sealed with herbed clarified butter, the plate garnished with lemon and lime segments and served with a light chive dressing.

Lined plate of green pepper and beetroot **JELLY** containing dices of blanched tomato with smoked fillets of fish including smoked eel, mackerel and trout arranged on top and garnished with droplets of horseradish sauce.

Toasted brown bread topped with **MASHED KIPPERS** flavoured with cream, Worcester sauce, grated cheddar and cream cheese, then glazed under the grill until golden brown.

Ravioli flavoured and coloured with black ink from the squid then filled with a ricotta cheese and chopped broccoli, poached then served floating on a sea food **BROTH**.

Flaked warm poached **SKATE** gently tossed together with mint, liquid honey and cider vinaigrette and served with a scoop of sage and onion stuffing garnished with rosso lettuce.

**LAYERED BROWN** smoked trout and sliced potato fish cake served from a round mould and placed on thinly-sliced plum tomatoes soaked in a basil French dressing.

Fresh **CLUB** salmon sandwich of bread slices fried in eggs and milk topped with a layer of red onion rings, blanched tomatoes and **FLAKED SALMON** mayonnaise to taste.\*

Lightly-smoked haddock mousse finished with folded whipped cream, surrounded by rocket salad and served with warm **LEMON BREAD**.

Thick slice of toasted granary bread covered with buttered spinach, glazed with herbed cheddar cheese and topped with **POACHED OYSTERS**.

Leaves of buckwheat pancake layered with smoked salmon, sliced mushrooms and gruyere cheese, served just warm with a **CAPER SAUCE** made with milk and cream.

Marinated overnight-smoked salmon in a mild mustard solution served with a small potato pancake and horseradish-flavour **CRÈME FRAICHE**.

French salad leaves piled high, incorporating flaked crab meat and surrounded by **SWEET MELON** and pink grapefruit segments with a herb and mustard dressing containing a little mayonnaise.

Chilled crab mousse incorporating extra whipping cream, enclosed in a warm shallot and **SWEET MARTINI** reduction.

Cold peeled shrimps in a spicy salsa of diced mangoes, onions and capsicum, cohered lightly in a **CINZANO REMOULADE** of sauce tartare with anchovy essence.\*

Soft buckwheat pancake cooked in butter, spread with horseradish sauce and rolled with smoked salmon brushed with **ANISEED** and served with grated beetroot relish.

Hand-rolled macaroni filled with a cream spinach and **FISH FARCE** then baked in the oven and served with a parmesan cream foam.

Flaked crab meat baked in a savoury brulee with a garnish of **PARSNIP WEDGES** cooked from raw in butter with nutmeg, Marsala, ginger and Demerara until slightly caramelised.

Hard boiled eggs cut in half, placed on a bed of diced blanched vegetables covered with a mayonnaise sauce with flaked **TUNA FISH A LA TONNATO**.\*

Half avocado, the pipe removed then crammed full with mussel and ginger-flavoured mayonnaise and place on a mustard seed **VINAIGRETTE POOL**.

A tossed salad of broken cos lettuce, grated boiled eggs, parmesan shavings, garlic, fried croutons, oil and vinegar topped with warm grilled **SARDINE FILLETS**.

Flaked smoked trout with piles of grated horseradish, sliced petit beetroot and **LITTLE GEM** hearts tossed in white vinegar with minted olive oil.

Roulade of poached flaked hake rolled in a buckwheat pancake and covered with a spinach and **SAFFRON CREAM** sauce.

Norfolk local **BRANCASTER MUSSELS** cooked simply a la Francaise in shallots, white wine, finished with cream and served with garlic granary bread.

**CAPONATA** salad of fried aubergines and onions mixed with blanched tomatoes, capers, anchovies and olives to accompany sliced **BUFFALO MOZZARELLA**.\*

Baked parmesan and herb pastry baskets lined with lettuce leaves topped with garlic **KING PRAWNS** and garnished with deep-fried shallots with mayonnaise dressing.

Smoked **RIVER TROUT** flaked and cohered with whipped cream flavoured with horseradish and served on warm flat and soft oatcakes.

Beetroot-cured Scotch smoked salmon until heavily coloured in **PURPLE** and served with horseradish-flavoured crème fraiche and buttered granary toast.

Poached haddock, flaked, mixed with a cheese **RAREBIT** and glazed in an individual bowl and served with a tossed salad of red chard leaves, warm sauteed bacon and cockles soaked in vinegar.

**TIMBALE** of smoked trout mixed with **DANISH CAVIAR** and served with a sharp yogurt sauce and toasted granary spread with a grated horseradish cream.\*

Layered individual gateaux of chicken liver parfait, **SMOKED SALMON** slices and a layer of crème fraiche with a garnish of red chard lettuce.

Thinly sliced **CARPACCIO** of **TUNA** wrapped in a parcel and moulded with flaked crab in mayonnaise and crème fraiche and served with a chopped

fennel, shallot dressing.\*

Buttered herbed Italian fettuccine formed in a dome and surrounded with a stream of mussels and clams in a **SAFFRON CREAM** sauce

Fingers of different breads surrounding a bowl of **RICH HEAVY** tomato **BOUILLABISSE** sauce sprinkled liberally with chopped parsley and chives.\*

Stone brown flour pancakes filled with creamed spinach and flaked poached eel rolled and glazed with a **FIVE-CHEESE** cream sauce.

Homemade potted shrimps served with a garnish of deep-fried mussel **BEIGNETS** and served with a frothy hollandaise sauce.

Yellow smoked haddock flaked into a risotto, pressed in **DOME MOULD**, topped with a slice of aspic lobster meat and served with a sauce of **GAZPACHO**.\*

Smoked trout fillet and a slice of sheep's milk cheese encased in smoked salmon, covered lightly with a **CIDER DRESSING** and garnished with sprigs of lambs lettuce.

Lined timbale mould with smoked salmon, filled with salmon mousse, turned out from the mould and surrounded by mashed **RIESLING JELLY** and pink salmon eggs to garnish.





Three large poached oysters topped individually with a teaspoon of **QUALITY CAVIAR** and surrounded by sprigs of chives with a sauceboat of thick sour cream.

Poached **COLCHESTER** oysters laid on a bed of nutmeg-flavoured spinach then topped with a saffron butter sauce sprinkled with paprika.

**HERRING ROE** coated in flour then shallow-fried in butter with a little sage then placed on thick buttered toast and served with a **VERJUICE** sauce made from sour grapes.\*

Freshly pickled crab meat with sliced white peaches served with cherry tomatoes filled with **TARAMASALATA** and sauteed peppers cohered with mayonnaise.

Scoops of mixed shell **FISH PATE** wrapped in layers of smoked eel fillets, placed on a bed of mixed salad leaves and served with a shallot and wine vinaigrette.

Warm smoked mackerel fillets brushed with **PEPPERED** melted butter then placed and served on a cherry tomato puree lightly herbed.

Poached Colchester oysters laid on a bed of shredded courgette, deep-fried in flour until brown, the oysters topped with a sharp **LEMON SABAYON**.

Small tasting of **SWEDISH** herring, gravadlax roll and peeled prawns served with hot shaped new buttered potatoes and a pot of sour cream containing chopped chives.



Roulade of smoked salmon filled with herbed **FROMAGE BLANC** and garnished with artichoke bottoms filled with soft boiled quail's eggs.

Rolled cornets of prime smoked salmon filled with egg and **CUCUMBER MOUSSE**, garnished with rocket salad and sliced sweet pineapple hinted with mint.

Thinly-sliced smoked salmon marinated in Chablis and lime juice, served with chunks of smoked eel fillets and **WARM SLICED POTATOES** in their skins.

Fresh-water Swedish **BLEAK ROE** served on toasted heavy rye bread spread with butter and served with finely-chopped onions and sour cream.

Baked short crust envelope containing flaked poached salmon, served with a light pink fish sauce and garnished with a sliced grilled **PURPLE FIG**.

**RILLETTE** of salmon fish paste cooked in its juice then slightly pounded, cohered with crème fraîche and served with a border of **THINLY-SLICED** marinated cucumber.\*

Bowl of tossed **CAESAR SALAD** consisting of cos lettuce, finely-chopped garlic, raw egg yolks, olive oil, flaked parmesan and cracked pepper and topped with deep-fried bread croutons and anchovy fillets.

Mackerel fillets pickled in wine vinegar, chives and chopped parsley and served with warm new potatoes **A LA ROBE** surrounded by bunches of mustard and cress.

Thin slices of lightly char-grilled wild salmon set on a bed of fresh watercress leaves then coated and topped with a **CHAMPAGNE SABAYON** and fried parsley garnish.

Crispy grilled streaky **CURED BACON** slices set a light with warm smoked eel fillets then sprinkled liberally with Worcester sauce to taste.

Cooked mixed fish **CANNELLONI** brushed with butter, topped with a poached egg and covered with a mustard hollandaise sauce sprinkled with paprika.

Rolls of smoked eel fillets served with very thin beetroot marinated overnight with chopped **FRIED BACON** and a petit **BLINI** topped with crème fraîche.\*

Tomato sorbet shaped in a dome surrounded with large **PEELED PRAWNS**, covered with a thin mayonnaise flavoured with gazpacho and sprinkled with smoked paprika.

River trout mousse, reddish in colour, with a **MOSELLE WINE** and orange dressing with a side dish of purple broccoli topped with toasted almonds.

**CHOUX-PASTRY RAMEKINS** filled with avocado mousse then rolled in smoked salmon and set on a crème fraîche whirl for presentation.\*

Warm roulade of flaked smoked trout rolled in wholemeal **HERBED PANCAKES**, rich in butter, spread with ricotta cheese and served with creamed horseradish sauce.

Savoury choux paste shaped éclair-style, split and filled with smoked fish paste and served with a runny orange, lemon, port, red currant jelly **CUMBERLAND** sauce.

Mashed freshly-baked sardines and creamed **SPINACH PATE**, Quenelle shape, then surrounded with thin strips of smoked eel and green leaf garnish.

Thinly-sliced eel fillets pounded with double cream, lemon juice and olive oil then presented on thinly-grated **WHITE RADISH** and raw beetroot.

Quickly-fried prawns in oil, diced chicken liver in sage butter and sliced sautéed yellow **ZUCCHINI**, all mixed together and surrounded by lettuce leaves and drizzled with a warm hazelnut dressing.

Flaked smoked trout fillet presented as a mount, surrounded with **GOOSEBERRY SAUCE** with poached fennel hearts topped with a dressing containing grated horseradish.

Oysters grilled in smoked back bacon set on a bed of **COCKLES A LA CRÈME** encircled with buttered glazed oyster plant.

Smoked **MARLIN** slices spread with herbed olive oil and a small roll mop herring stuffed with raw onions and served with sour cream containing chopped walnuts.

Pasta envelopes filled with smoked haddock then poached and served with a **SAFFRON CREAM** sauce and parmesan biscuits.

One-sided super-quick flash-grilled thickly-cut salmon gravadlax placed on a tossed curly endive salad and served with a **SORREL CREAM** sauce.

Deep-fried devilled **WHITEBAIT** having been passed through milk and flour, served with brown bread and butter, fried parsley and lemon wedges and garnished with fried mussels and a sauce mayonnaise with dill flavour.

Chilled **DARIOLE** mould baked with spinach, egg and cream mousse, surrounded by sliced poached lobster tail with a **LOBSTER CLAW** and a light sherry dressing.\*

Bunches of poached white asparagus laid on creamed **SCRAMBLED EGG** with strips of smoked salmon, garnished with lemon wedges and dill sprigs.

Blended gently-smoked trout, mackerel and haddock placed in potted dishes then sealed with clarified butter and served with toasted **MALT LOAF**.

**RAMEKINS**: petit choux buns split in half and filled with warm smoked flaked haddock, shrimps and sautéed **SLICED MUSHROOM** then topped and glazed with a welsh rarebit.\*

Grilled Colchester oysters laid on a bed of purple finely-diced and sautéed onions and finished under the grill with **MELTED GRUYERE** cheese and squeezed with lime juice.

Round salt cod mousse served with chard lettuce tossed in garlic dressing and placed around the edge of the mousse with a sauceboat of **CELERIAC CREAM**.

Small flat egg omelette topped with slivers of **DILL-FLAVOURED** cured Scottish smoked salmon and sprinkled with an array of slightly sautéed chopped herbed sprigs.

Poached **FRUITS OF THE SEA** in a strong fish stock with a white Chablis wine then set as a jelly and served with nutty mayonnaise and seedy granary bread.

Poached quail's eggs placed on curls of freshly-rolled anchovy fillets, garnished with celeriac deep-fried chips and surrounded by a **PERNOD BUTTER** sauce.

Red mullet poached gently in an orange vinaigrette then marinated



overnight and served with a finely-sliced **FENNEL SALAD**.

Watercress and poached salmon mousse wrapped in thin blanched **YOUNG COURGETTE SLICES** glazed in aspic jelly and served with a cucumber cream.

Raw rock oysters placed in cone-shaped spicy **CHORIZO**, surrounded with a warm **CASSEROLE** of chopped parsley, sesame seeds, shallots and watercress wine flavoured.\*

Grilled sardines with the bones removed placed on heavily-buttered ciabatta slack dough bread spread with a **TOMATO CHUTNEY** and a sauce boat of creamy mustard sauce.

Marinated extra-thin sliced raw tuna fish brushed with fruity olive oil, sprinkled with crunchy sea salt and accompanied by **LINSEED-FLAVOURED** toasted brown bread.

Multi-flavoured spicy Thai fish cakes cooked by shallow frying in butter then served with a sweet and **CHILLI JAM** and sweet and sour bean shoots.

Duo of individual flaked salmon and white asparagus **PASTRY PARCELS** served to the side with a Chablis and coriander sauce sprinkled with poppy seeds.

Poached ravioli of pureed cooked salmon and celeriac placed on a Pacific prawn and cream sauce with a **DASH OF BRANDY**, the ravioli brushed with burned butter.

Shallow-fried flaked salmon fish and dill cake flavoured with French grain mustard, served with a **SHARP LEMON** yoghurt dip made warm.

Herbed ravioli filled with chopped **NORTH SEA** prawns poached gently then presented on a creamed pureed leek.

**GIANT MUSHROOMS** with a crab stuffing roasted in the oven with chopped shallots and served with a cordon of prawn sauce.

Mount of buttered nutmeg spinach holding a poached egg, served with a **CRESCENT-SHAPED** flaked salmon and horseradish fish cake with a runny hollandaise sauce.

**SMOKED HERRING** fillets arranged on a warm Jersey mild potato salad, decorated with marinated thinly sliced beetroot and walnuts in vinaigrette.

Extra thin spaghetti pre-cooked then refreshed and reheated in olive oil with sautéed bacon, **BROWN SHRIMPS**, chopped tomatoes and fresh basil.

Flaked crab and sweet corn mixed together then shallow-fried in batter as a fritter, served with **CHILLI MARMALADE** and garnished with shredded **MOOLI**-type long white radish.\*

**FRESH HERRING** fillet cooked **ESCABECHE** in a marinade of malt vinegar, herbed oil, white wine and onions and served cold with the marinade.\*

Raw fish **CEVICHE** of **DICED SALMON** marinated in chopped onions, blanched tomatoes, garlic, chilli, lemon juice, herbs, avocado and served all together in a lettuce well.\*

Smoked eel fillets laid on mixed rocket and lambs lettuce surrounded by **SAUTÉED BEETROOT** slices in breadcrumbs and a Dijon dressing.

**YELLOW FIN** sliced fish **CARPACCIO** hand-smear gently with citrus-flavoured oil sprinkled with extra fine parsley, pepper corn mill and served with toasted scones lashed with butter.\*

Warm **POACHED SEAFOOD** cut small, bonded with crab sauce, placed in an artichoke bottom and surrounded with an aged balsamic dressing.

Thinly-sliced beetroot-cured salmon rolled in petit corn then filled with crème fraîche, garnished with **BLACK OLIVE RINGS** and presented on an array of lettuce.



A fan of roasted sliced pineapple with large raw prawns, deep-fried in a crispy light batter and served with a **CHILLI-TINGED** mayonnaise.

**ETUVEE** of braised celery with smoked bacon as a base then topped with ravioli containing two poached oysters and sprinkled with pink **SALMON EGGS** to garnish.\*

Glass of homemade lemonade served with a plate of wild salmon gravadlax and a mound of julienne of **CELERIAC** bound with horseradish sauce.

Fritters of dried salted cod with the coarse salt removed and rinsed thoroughly, then cooked in a light **SMOOTH BEER** batter and served with a caper mayonnaise dip.

Fried potato and **RED ONION PANCAKE** base rested over with fillets of smoked eel encircled with warm horseradish sauce with strands of cucumber over the fish.

Poached eel fillet cut into chunks, set in a mould in **TOMATO JELLY** with green peppercorns and served by de-moulding on to a bed of garlic tossed rocket salad.

Soft **OATMEAL CAKES** served warm, spread with a layer of crème fraîche then layered with sliced vinegar-flavoured beetroot and finished with flaked smoked river trout.

Petit flaked crab fishcakes wrapped in **PANCETTA**, dusted with flour then shallow-fried and served with mild curry **PUREED PARSNIPS** and a light fish crème. \*

Oyster **BEIGNETS** cooked in a delicate Guinness base batter .and served on fried **SEA WEED** strands with sour cream dip containing caviar eggs.\*

Creamed smoked salmon and mascarpone cheese terrine finished with an **ASPIC GLACE** and a roll of smoke salmon to garnish.

Warm flaked smoked mackerel fillet placed on a **CUCUMBER JELLY** containing grated cucumber and finally drizzled over with creamy horseradish dressing.

Warm poached oysters returned to the shell and covered with **THREE INDIVIDUAL** sauces, shallots and white wine reduction, coriander lemon

dressing and a Tabasco and lime dash.

Base of hand-mashed **SEMI-SWEET APPLE** puree set in jelly with layers of smoked eel filets accompanied by pounded anchovies folded in mayonnaise sauce.

Light creamy puree of smoked mackerel **PARFAIT** spread on warm **WALNUT BREAD**, finished with capers in black butter with long strips of anchovy filets criss-crossed on top.\*

Kipper pate, shaped and served quenelle-fashion with a soft runny boiled egg to the side and a **BOUQUET** of flaked haddock cohered with cream sauce.

Grated cooked beetroot cohered with creamed horseradish shaped as a **DOME**, circled with flaked smoked trout and garnished with red wine jelly cut into dice.

Soft kipper pate spread thickly on buttered brown toast, decorated with the back of a **KNIFE** then topped with soft poached quail's eggs.

**POTTED CRAB** set in an open pot of brown and white crab meat mixed with mace, zest of lemon, ground black pepper, chopped flat parsley and chilli to taste, sealed with clarified butter and served with warm chunks of sour bread.

Rich kipper fish pate **EMBALMED** in clarified butter, served with soft poached quail egg set in softly-fried round bread croute just masked with a white sauce.

Boned and split open sardines cooked by grilling then presented on a bed of sauteed red onions with **GOOEY PARMESAN CUSTARD** and spread on anchovy-flavoured toast.

Sliced **CARPACCIO** of wild Scottish salmon laid on a plate with **PICKLED** garlic cloves, small round beetroots, a lemon dressing and homemade warm flatbread baked in the oven.\*

Mount of brown and white flaked crab meat surrounded by mashed avocado, flavoured with **TABASCO** and lime juice and sprinkled with poppy seeds to finish.

Thinly-sliced hors d'oeuvre of **LAYERED HERRINGS**, sliced steamed potatoes, boiled egg and marinated cooked beetroot sandwiched

together with mayonnaise and finely-chopped onions.

Open individual tart of **SMOKED MACKEREL** mixed with chopped spinach then baked in the oven in a rich egg and cream custard, flavoured with nutmeg and grated cheese to glaze.

**CARPACCIO** of sliced and batted-out **MONK FISH** topped with a sauce containing cucumber, peppers, mint, red onions and coriander all chopped extra-fine and mixed with sunflower oil; pepper mill over completed dish.\*

Beetroot-flavoured **TAGLIATELLE** cut short, poached then tossed in butter and a little cream then folded in with flaked and just-warm smoked trout.

Smoked strips of eel fillets decorated around a **HEART-SHAPED** horseradish flavoured cream mousse, the fish brushed with a lime sharp tasting dressing.

Rounds of rolled pizza wheels sandwiched with rich tomato provancale containing freshly-rubbed mixed herbs with knobs of **SOFT GOAT'S CHEESE** and served just warm with spicy vinaigrette.



# NOTES

**HORS D'ŒUVRE FISH**



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