

2021 Frederick's Christmas Menu



STARTERS

Courgette & parmesan soup,
leek & potato croquette £8.50

Prawn & vegetable tempura,
ponzu sauce £13.50

(maximum 10 portions)

Pan-fried scallops, creamed sprouts, peas &
diced pancetta, carrot purée £14.50

(maximum 10 portions)

Frederick's prawn & crayfish cocktail,
avocado £13.50

Dressed Colchester crab, fennel purée,
beetroot shavings, red onion, chilli &
coriander salsa £14.50

Salt & pepper squid, sweet chilli sauce £11

Salmon assiette: smoked & avocado,
beetroot cured, hot smoked £12

Pan-fried duck foie gras, wild mushrooms,
raspberry purée, toasted brioche £15.50

Pan-fried Tomino cheese, roasted chantenay
carrots, red onion marmalade £10.50

Superfood winter salad; roast broccoli,
cauliflower couscous, pickled red cabbage,
chia & pumpkins seeds £10.50

12.5% discretionary service charge will be added

Where possible Frederick's uses fish from sustainable source.
Food Allergies & Intolerances, before ordering please speak to
a member of staff about your requirements.



MAIN COURSES

Pan-fried cod, baby chorizo, spinach, confit
potato, mussels, fish velouté £24.50

Salmon en croute, seasonal vegetables,
watercress purée £23.50

Pan-fried sea bass fillet, crushed new potatoes,
wilted fennel, sweetcorn, chilli, parsley £24.50

Roast halibut, salsify, romanesco, tomato salsa,
beurre blanc £30

Chargrilled organic chicken breast, braised red
cabbage, roast parsnip, pigs in blankets, jus £22

Pan-fried venison saddle, Hasselback potato,
celeriac & truffle purée, roast baby vegetables
£30 *(served medium)*

Daphne's Welsh lamb rump, roast butternut
squash, Brussel tops, chestnut, rosemary jus £25

Duck leg confit, Lyonnaise potatoes, shredded
sprouts £23

Chargrilled fillet of beef, saffron risotto,
courgette flower tempura, red pepper pesto
£34 *(served medium)*

Roast Jerusalem artichokes, butternut squash
risotto, pecorino, balsamic & truffle oil £15

Wild mushroom stroganoff pappardelle £15



DESSERT

Pecan cheesecake, salted caramel ice cream £8

Toffee & banana creme brûlée £8

Tarte tatin, Calvados cream £9.50

Bread & butter pudding,
vanilla ice cream £8.50

Christmas pudding, brandy butter £8.50

Chocolate fondant, cherry ice cream £10.50
(please allow 15 minutes)

Fresh fruit salad £9

Ice cream or sorbet £7

Selection of cheese from
The Cheese Plate £14.50

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Please note that this menu is subject to small
changes due to seasonal availability of the
ingredients.

