

# 2025 Frederick's Christmas Menu

## STARTERS

Courgette & parmesan soup,  
arancini £10.5 (vegetarian)

Pan-fried scallops, squid ink risotto,  
red pepper salsa £18  
(maximum 25 portions)

Salt & pepper squid, sweet chilli sauce £13

Dressed Colchester crab, avocado,  
spiced mango salsa £18

Assiette of salmon: smoked, turmeric pickled  
vegetables; tartare, avocado, shallots,  
wasabi, soya sauce £14.5

Parma ham, Buffalo mozzarella,  
vine tomatoes & rocket £16.50

Pan-fried foie gras, quince, hazelnut & pecan  
crumble, orange jus, toasted brioche £19

Mushroom parfait, plum & cherry relish,  
chargrilled toast £13.5 (vegetarian)

Pan-fried marinated tofu, bok choy,  
spring onion, coriander cress, chilli,  
sesame seeds £13.5 (vegan)

Superfood winter salad: quinoa,  
Brussels sprouts, butternut squash,  
cranberries & walnuts £13 (vegan)

## MAIN COURSES

Scottish salmon en croûte, smashed potatoes,  
Brussels sprouts, Chantenay carrots £28

Roast fillet of monkfish, puy lentils & Savoy  
cabbage, crispy Parma ham £34

Pan-fried fillet of halibut, saffron potatoes,  
samphire, Champagne beurre blanc,  
red pepper & hazelnut salsa £36

Roast fillet of cod, pommes Anna,  
creamed peas & leeks £32

Chargrilled chicken breast, braised red  
cabbage, roast piccolo parsnips, Brussels sprouts,  
pigs in blankets, redcurrant jam £28

Duck leg confit, crispy potatoes,  
garlic French beans, orange jus £28.5

Daphne's Welsh lamb rump, Jerusalem artichoke  
& leek gratin, rosemary jus £32

Pan-fried venison saddle, celeriac & potato  
dauphinoise, celeriac & truffle purée,  
cavolo nero, jus £37

Chargrilled fillet of beef, mash, mushroom  
stroganoff, spinach £44 (served medium)

Butternut squash, parsnip & Parmesan risotto,  
crispy curly kale £18  
(vegetarian/vegan on request)

Wild mushroom stroganoff pappardelle £18  
(vegetarian)

## DESSERTS

Toffee & banana crème brûlée  
£9.50

Baked pistachio cheesecake,  
mandarin sorbet £9.50

Tarte Tatin, Calvados cream £12

Bread & butter pudding, vanilla ice cream £11

Christmas pudding, brandy butter £10

Chocolate fondant, cherry ice cream £13.5  
(please allow 15 minutes)

Mulled wine poached pear, maple & pear  
sorbet £10 (vegan)

Ice cream or sorbet £9

Selection of cheese from The Cheese Plate  
£15.5

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Please note that this menu is subject to small  
price changes and some dishes might need to be  
altered

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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.

