

2026 Frederick's Christmas Menu

STARTERS

- Roast Jerusalem artichoke soup,
truffle croquette £11 (vegetarian on request)
- Pan-fried scallops, cauliflower purée, chorizo,
radish & courgette florets £18
(maximum 25 portions)
- Salt & pepper squid, sweet chilli sauce £13
- Dressed Colchester crab, celeriac remoulade,
lamb's lettuce, crispy crouton £18
- Assiette of salmon: smoked, avocado; cured
maple, pickled vegetable £14
- Parma ham, Buffalo mozzarella,
vine tomatoes & rocket £16.5
(vegetarian on request)
- Pan-fried foie gras, shallot Tarte Tatin,
balsamic dressing £19
- Venison carpaccio, pickled red cabbage, baby
watercress & pecorino, horseradish cream £16
- Pan-fried marinated tofu, pearl barley,
cranberries, curly kale &
turmeric warm salad £13.5 (vegan)
- Superfood winter salad: quinoa,
Brussels sprouts, butternut squash,
cranberries & walnuts £13 (vegetarian/vegan)

MAIN COURSES

- Scottish salmon en croûte, smashed potatoes,
Brussels tops, Chantenay carrots, Beurre blanc £30
- Roasted herb crusted fillet of cod, confit
potatoes, baby chorizo, spinach £34
- Pan-fried fillet of halibut, prawn & cauliflower
pappardelle, saffron cream £40
- Pan-fried fillet of stone black bass, broad bean &
mixed herb risotto, cavolo nero pesto, cherry
tomato confit £35
- Chargrilled chicken breast, braised red
cabbage, roast piccolo parsnips, Brussels sprouts,
pigs in blankets, cranberry jam £28
- Chateaubriand, chips, French beans,
Béarnaise £44 (served medium)
- Confit duck leg, fondant potato, orange sauce,
Bok Choy, cherry jus £29
- Roast Welsh lamb rump, root vegetable
dauphinoise, cavolo nero, rosemary jus £33
- Pan-fried venison saddle, sweet potato fondant,
wilted rocket, raspberries, jus £37
- Chargrilled fillet of beef, mash, mushroom
stroganoff, wilted spinach £44 (served medium)
- Parsnip, spinach & chestnut risotto,
Parmesan £18 (vegetarian/vegan on request)
- Aubergine parmigiana, avocado, cherry tomato &
red onion salad £18 (vegetarian/vegan on request)

DESSERTS

- Pecan cheesecake, salted caramel
ice cream £11
- Tarte Tatin, Calvados cream £12
- Bread & butter pudding, custard,
cinnamon ice cream £12
- Christmas pudding, brandy butter £10
- Chocolate fondant, cherry ice cream £13.5
(please allow 15 minutes/ maximum 20 portions)
- Poached pear & dried raspberries,
pear sorbet £10 (vegan)
- Ice cream or sorbet £9.5
- Selection of cheese from The Cheese Plate £16.5

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.

