

Frederiks

neighbourhood kitchen & bar

*£55 per couple
3 courses plus bottle of Prosecco*

STARTERS

Pan roasted asparagus, poached egg & hollandaise sauce (v)

Oven baked Cumbrian lamb cottage pie

Tenderstem broccoli & stilton soup (v)

Smoked salmon & spinach roulade, honey & mustard dressing

MAINS

*Roasted rump of lamb, vegetable hash, fondant potato,
green beans & red wine sauce*

*Fillet of seabass, chargrilled asparagus, snow peas,
capers & béarnaise sauce*

*Braised brisket of beef, kale, champ mash &
wild mushroom sauce*

*Baked avocado, winter vegetables, tomato, cardamom
& blue cheese sauce (v)*

DESSERTS

Chocolate & hazelnut brownie, honeycomb mascarpone

Strawberry eaton mess

Sticky toffee pudding, Disaronno toffee sauce & vanilla ice cream

Malteser cheesecake

*Please visit www.frederikshopstreet.com to book
0151 708 9574 // events@frederikshopstreet.com*