

2025 Frederick's Christmas Menu

STARTERS

Courgette & parmesan soup,
arancini £10.5 (vegetarian)

Pan-fried scallops, squid ink risotto,
red & yellow 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 tops, 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,
grilled peppers & 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

Chateaubriand, chips, French beans, chimichurri £35

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

Welsh lamb rump, Jerusalem artichoke & leek
gratin, crispy kale, 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, custard,
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

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.

