

Fish Night at The Tickell

Thursday 8th June - Evening
3 Courses & Fizz on Arrival - £35 per person

Fizz on Arrival

Blanquette de Limoux NV, Antech, Limoux. (125ml)

Starters

Gin & Lemon Cured Sea Trout

Roast Cherry Tomatoes, Pickled Cucumber, Avocado Purée & Shaved Radish

Mackerel Fillet

Yoghurt, Apple, Bronze Fennel

Crayfish Risotto

Clams, Wild Garlic

Mains

Seared Halibut

Pressed Chicken Thighs, Sweetcorn Purée, Spring Onions, Madeira Sauce

Cod Fillet

Parmesan & Chive Gnocchi, Baby Vegetables, Wilted Spinach, Orange Dressing

Sea Bream Fillet

Confit New Potatoes, Cauliflower Purée, Pickled Beets, Shellfish Dressing

Desserts

Please choose a dessert from our main menu.



To book please call us on 01223 833025 or email : tickell@cambscuisine.com