

## RIDDLE AND FINNS

*Magnum Menu*

Vegetable vellouté

*or*

Fish Soup

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Hand carved smoked salmon, buckwheat blinis & condiments

*or*

Pan seared scallops, lemon & parsley butter

*or*

Homemade Sussex crab cakes with dill mayonnaise

*or*

Goats cheese croquette, leek fondue and confit tomato (v)

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Pan roast fillet of cod

peas, smoked lardons, baby gem and crispy kale

*or*

Chargrilled ribeye steak

dauphinoise potatoes, oven roast tomatoes,  
wilted spinach, garlic & herb butter

*or*

Oven roast lemon sole

mixed green vegetables, sautéed potatoes, champagne sauce

*or*

Potato rosti, creamed spinach & poached egg stack (v)

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Christmas pudding, brandy butter

*or*

Orange panna cotta, short bread

*or*

Chocolate marquise & pistachio

*or*

Artisan cheese board, chutney & crackers

4 courses £35

## RIDDLE AND FINNS

*Terabcam Menu*

A selection of canapés

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Pan seared scallops, butternut squash puree, crispy pancetta,  
spinach

*or*

Selection of cold seafood  
sea bass ceviche, mackerel escabèche, tuna tartare

*or*

Smoked salmon roulade stuffed with broccoli mousse, melba  
toast

*or*

Wild cep mushroom risotto, parmesan crisp (v)

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Lobster Thermidor *or* whole grilled lobster with garlic & herbs

*or*

Whole grilled dover sole à la forestière

*or*

Wild fillet of sea bass

gratin of gnocchi, black olives & basil, tomato sauce, roquette leaves

*or*

Beef fillet Rossini

dauphinoise potatoes, fine green beans, truffle sauce

*or*

Open ravioli

spinach, mixed wild mushrooms & butternut squash (v)

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Christmas pudding, brandy butter

*or*

Lemon tart

*or*

Chocolate fondant, clotted cream

*or*

Artisan cheese board with chutney & crackers

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Tea or coffee & petit fours

5 course £50

## RIDDLE AND FINNS

*A Few Little Extras*

### Selection of oysters

6 oysters for £14

12 oysters for £26

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### Oscietra Caviar

*Oscietra's flavour is fine & delicate with an exceptionally rich taste*

£20 per 10 grams

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### Exmoor Cornish Salted Caviar

*This caviar has a uniquely creamy texture with subtle mineral notes from the sea salt and a smooth clean after taste*

£40 per 10 grams

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### Royal Beluga Caviar

*Beluga has a rich, creamy flavour with a light, delicate texture*

£64 per 10 grams

(Caviar served with water biscuits & blinis)

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### Tea or coffee & petit fours

£4.50 per person

Riddle & Finns On The Beach  
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## RIDDLE & FINNS

*Champagne & Oyster Bar*

**Christmas Menu 2015**

(Available At Our Beachfront Restaurant Only)