Christmas & New Year



FESTIVE GUIDE 2026

OSBORNE'S

www.osbornes.fish

OSBORNE'S

Starters, Breakfast and Brunch ideas!

Crab Claws (500g) £13.50
Maldon Rock Oysters (6) £16.50
Oysters Box (12) and Oyster Knife £40.00
Dressed Lobster Whole (from) £34.00
Dressed Crab £8.00
Exmoor Caviar - English Salted Caviar
Perfect served with seafood, especially Scallops, Crab and Lobster
10g £25.00
50g (By pre-order only) £100.00

SOUPS
Osborne's Devon Crab Bisque £6.95
Osborne's Cockle & Pancetta Chowder £6.95
(opposite)

SPICED CROMER CRAB
& PANCETTA SAUSAGE ROLL £11.95
Mouthwatering served warm with one of our sauces
Serves 2 (below)

King Scallops
Served in the shell with a choice of House made butters- Seaweed, Garlic or Chilli & Samphire.
Such an easy dish to cook and makes a wonderful starter when entertaining £7.95

ARTISINAL TINNED FISH *(below)*
Boneless Sardines in extra-virgin olive oil £6.95
Smoked Sprats £6.95
Cantabrian Anchovies £7.50
Mackerel Fillets in Mustard Sauce £6.95
Sardines in Spiced Tomato Sauce £6.95

PATÉ
Smoked Trout Paté £4.95
Smoked Salmon Paté £4.50
Smoked Mackerel Paté £4.95
Taramasalata £2.95
Spiced Potted Crab £7.95
Luxury Seafood Cocktail £11.00









AVAILABLE IN 1KG BAGS!

There's always room for Cockles!

At Osborne's we know that there's always room for cockles - these succulent little gems are at the heart of what we do, fished from our boats – the *Mary Amelia* and *Boy Lukie* direct from the Thames Estuary.

If you're longing for a little spice, try it with our award winning chilli sauce!



Smoked Fish & Shellfish

Start the festivities with a choice of wonderful smoked fish and shellfish. Here are some suggestions...



Smoked salmon and poached egg, with a hollandaise sauce and lumpfish caviar. A great choice for breakfast or brunch over the festive period.

Try our Award winning Hot Smoked Salmon on sourdough toast. House smoked in our signature blend, our succulent salmon melts in the mouth (*below*).

House cold smoked fish made-to-order by our team: cod, halibut fillets, halibut steaks, monkfish, scallops, haddock and kippers. *(Below: Cold Smoked Halibut, with dill sauce on a bed of smoked anchovy and potato salad.)*

Traditional Smoked Salmon *(100g)*.....£6.95

Hot Kiln Roasted Smoked Salmon *(200g)*.....£10.50

Chilli Salmon Fillet *(Portion)*.....£7.50

Smoked Mackerel Fillets *(Peppered or Plain)*.....£24.50(kg)

Smoked Anchovies £5.50









Mains

Award-winning dinners packed with flavour and fresh ingredients, ready to cook from the freezer.

LUXURY FISH PIE
Scottish Salmon, Cod, Smoked Haddock, Mussels and Prawns in a Creamy Fish and Herb Sauce with a Luxurious creamy mash topping.
Serving Suggestion: Buttered Green Beans
Serves 1.....£9.95
Serves 2-3.....£15.95

CRAB & CHORIZO LASAGNE
Devon White and Brown Crab Meat with a Chorizo, Tomato, Fennel and Garlic Ragu between Lasagne Sheets, topped with a Parmesan and Cheddar Sauce. *Serving Suggestion: Garlic Bread*
Serves 1.....£9.95
Serves 2-3.....£19.95

LOBSTER, MAC & CHEESE
Native fresh cooked Lobster meat, King Prawns and Macaroni Pasta in a decadent Lobster and Cheese Sauce, topped with a Lemon and Parsley crumb.
Serving Suggestion: Fillet Steak
Serves 1.....£12.50
Serves 2-3.....£20.95

SALMON & PRAWN 'EN CROUTE'
Scottish Salmon, Atlantic peeled Prawns, with a Parmesan and Leek Mornay sauce wrapped in an all-butter puff pastry.
Serving Suggestion: Buttered New Potatoes and Minted Peas
Serves 2.....£17.95

MONKFISH & POTATO RED THAI CURRY
Mouthwatering warming Red Thai Curry which packs a flavour punch.
Serving suggestion: Warmed flat bread
Serves 1.....£9.95

THERMIDORS
Choose native Lobster or Crab. Mixed in a decadent creamy seafood sauce with Parmesan and Panko crumb. One to wow your guests!
Whole Native Lobster (2 halves).....£60.00
Crab.....£13.45

KING PRAWN & AUBERGINE MASSAMAN CURRY PIE
Succulent King Prawns & Aubergine in a traditional Massaman curry sauce in two individual puff pastry pies. A perfect winter warming dish.
Serving Suggestion: Creamy Mashed Potato and Kale
Serves 2.....£12.95

SMOKED HADDOCK & BLUE CHEESE GRATIN
A delightful dish with pieces of Smoked Haddock in a Creamy Leek, Spinach and Blue Cheese gratin.
Serving Suggestion: Tender Stem Broccoli
Serves 1.....£8.95

SALMON, KING PRAWN & TOMATO PIE WITH SAFFRON POTATOES
Scottish Salmon & King Prawns in a rich Tomato sauce topped with Saffron Sliced Potatoes.
Serving Suggestion: Tender Stem Broccoli
Serves 1.....£9.95

Platters to Share



THESE MAKE A WONDERFUL CENTRE PIECE FOR THE TABLE AND MAKE LIGHT WORK OF ENTERTAINING.

Above:

SEAFOOD PLATTER 1 *(Serves 2-3)*

Perfect For A Starter

Shell On Prawns, Peeled Prawns, Dressed Crab, Crayfish Tails, Seafood Sticks, Cockles, Mussels and Seafood Sauce

.....£40.00

Bottom right:

SEAFOOD PLATTER 2 *(Serves 3-4)*

Make Light Work Of Sharing

Peeled Prawns, Crayfish Tails, Mussels, Cockles, Seafood Sticks, Shell On Prawns, Dressed Crab, King Prawns, Anchovies and Seafood Sauce

.....£60.00

Main:

SEAFOOD PLATTER 3 *(Serves 3-4)*

Luxury Seafood Feast

Dressed Lobster, Crab Claws, Dressed Crab, Shell On Prawns, Langoustines, Crevettes, Crayfish Tails, Cockles, Sweet Chilli Dip and Seafood Sauce

.....£90.00

CHECK OUT OUR RANGE OF ARTISAN SAUCES AND CONDIMENTS OVERLEAF!









SALTS (From £2.95)
Sea Salt • Smoked Salt and Chilli • Seaweed Salt
Garlic Salt • Jalapeño Salt

SAUCES ..... (From £3.25)
Marie Rose Sauce, Dill Mustard Sauce
Hollandaise Sauce, Tartare Sauce, Osborne's Chilli Sauce, Osborne's Jalapeño Sauce, Osborne's Hananero & Mango Chilli Sauce

VINEGAR ..... (From £3.00)
Shallot Vinegar, Osborne's House Vinegar, Osborne's Real Ale Vinegar, Osborne's Chilli Vinegar

MAYONNAISES ..... (From £2.45)
Garlic, Lemon, Hot Chilli, Cod Roe and Osborne's Two Tree Island Mayonnaise!

Condiments to Compliment

Seaweed Salad £4.50
Capers £3.50
Piccalilli £2.50
Sourdough Biscuits.....£3.25

Christmas Treats

DRESSED WHOLE SALMON
(above) From..... £45.00
Whole Scottish salmon, steamed and dressed in a traditional way.

WHOLE DRESSED LOBSTER
From..... £34.00
Native Norfolk lobsters steamed and dressed for you to eat. *Great with our flavoured butters and mayos!*

KING CRAB .....£125.00(kg)
The ultimate luxury treat.

SNOW CRAB MEAT .....£42.50(kg)
Similar to King Crab, just a little smaller, but very tasty!

DRESSED CRAB..... £8.00
Native Norfolk crabs make a great starter.

WHOLE COOKED CRAB
(availability and market price)
Crack your own crab and enjoy!

COOKED CREVETTES..... £2.90 each
x 3..... £8.00
x 5..... £13.00
A brilliant cold food starter, or add to prawn cocktail for a luxury finish. *Dip in one of our mayos for some extra zing!*

"The Judges thought the Seaweed Butter was simply sublime...an utterly delicious product"

FLAVOURED BUTTERS
House made by our team, these butters are great on fresh bread or added to shellfish and fish to give instant flavour.
Choose from
Seaweed and Smoked Salt butter
Chilli & Samphire butter
Garlic and Herb butter
£3.50 each

Gift Ideas

KNIVES

Single piece carbon steel knives that are proven over time to be a very good compromise between toughness, strength, edge holding and resistance to corrosion. For all those budding chefs that want to up their knife skills, these are perfect!
From.....£80.00

OYSTER KNIVES

Go *shucking* mad with our exclusive Osborne's wooden-handled oyster knives.....£21.95



MUGS

Our own designed mugs featuring our past and present cockle boats or our famous cockleshell logo
.....£9.95

OSBORNE'S MUG & APRON

One of our own designed mugs and an exclusive Osborne's Chef's apron £29.95



GIFT VOUCHERS

Not sure what to buy for friends and family? Purchase our gift vouchers to spend in our shops.
From..... £10.00

OSBORNE'S Seafood School

"BRILLIANT FUN"

"I LEARNED SO MUCH!"

Our Seafood School offers a selection of classes from learning how to fillet fish and master sushi making to cooking different world cuisines with outstanding produce. We draw on the expertise of our experienced team of chefs and fishmongers to deliver our courses.

Book directly through our website onto our courses or purchase a Seafood School gift voucher for budding chefs at www.osbornes.fish



OSBORNE'S APRON! £21.50



CHOPPING BOARDS

Handcrafted Suffolk boards which make a beautiful present for your loved ones.
From.....£40.00

HOW TO ORDER

Cut off date for Xmas orders:

Thursday 17th December

We're keeping it simple. Either...

1. Call 01702 477387 / 07490 068528 / 07460 528 958

2. Pop into the Old Town Fishmonger, No.8 The Cocklesheds, High Street, Leigh-on-Sea, SS9 2ER or our Elm Road Fishmongers at 44 Elm Road, Leigh-on-Sea, SS9 1SN

We offer FREE delivery to all SS postcodes up to and including XMAS EVE.
(Minimum order value £45.00 for delivery)

DATE	CAFÉ	OLD TOWN FISHMONGER	ELM ROAD FISHMONGER
Monday 21st December	9:00 - 4:00pm	Closed	Closed
Tuesday 22nd December	9:00 - 4:00pm	8:00 - 4:00pm	8:30 - 4:30pm
Wednesday 23rd December	9:00 - 4:00pm	8:00 - 4:00pm	8:30 - 4:30pm
Thursday 24th December	9:00 - 4:00pm	7:00 - 2:00pm	7:30 - 3:00pm
Friday 25th December	Closed	Closed	Closed
Saturday 26th December	9:00 - 4:00pm	9:00 - 11:00am	Closed
Sunday 27th December	9:00 - 4:00pm	9:00 - 2:00pm	Closed
Monday 28th December	9:00 - 4:00pm	Closed	Closed
Tuesday 29th December	9:00 - 4:00pm	Closed	Closed
Wednesday 30th December	9:00 - 4:00pm	8:00 - 3:00pm	9:00 - 3:00pm
Thursday 31st January	9:00 - 4:00pm	8:00 - 3:00pm	9:00 - 3:00pm
Friday 1st January	9:00 - 4:00pm	10:00am - 2:00pm	Closed
Saturday 2nd January	Normal Business Hours resume		

CAFÉ & SEAFOOD KITCHEN

Billet Wharf,
High Street,
Leigh-on-Sea, SS9 2ER

01702 477233

OLD TOWN FISHMONGER

No.8 The Cocklesheds,
High Street,
Leigh-on-Sea, SS9 2ER

01702 477387

FISHMONGER & SEAFOOD SCHOOL

44 Elm Road,
Leigh-on-Sea,
SS9 1SN

01702 476484

hello@osbornes.fish www.osbornes.fish @osbornesfish