

# OSBORNE'S

CAFÉ & SEAFOOD MERCHANT

## AT HOME RANGE

*With our super talented culinary team, we have created a collection of our favourite dishes, both classic and modern to either finish in the oven or to put together yourself following a few simple steps.*

*Most serve 2 people, so make light work of meal times by trying one of our fabulous fish dishes.*

ON THE MENU NOW ARE:

### LUXURY FISH PIE *(Serves 2-3)*

Shetland cod, salmon and Grimsby smoked haddock in a creamy fish and herb sauce with a luxurious cheddar mash topping.

### SHETLAND COD IN PARSLEY SAUCE *(Serves 1)*

Baked Shetland cod fillet in a classic fish stock based cream sauce with flat leaf parsley. Served with salt 'n' vinegar mashed potato.

### HARISSA BAKED CORNISH HAKE *(Serves 2)*

Succulent Cornish hake, chorizo and butter beans in a light tomato and roasted red pepper sauce. Garnished with a salsa verde.

### OSBORNE'S FISH STEW *(Serves 1)*

Sea bass fillet, West Country mussels, clams, tiger prawns and potatoes in a bouillabaisse style sauce. Served with a garlic anchovy rouille.

### LOBSTER 'MAC N CHEESE' *(Serves 2-3)*

Native lobster meat and macaroni pasta mixed in a decadent grain mustard and lobster cheese sauce with a breadcrumb topping.

### OSBORNE'S FISH BURGER KIT *(Serves 2)*

Panko crumbed sea bream fillet in a fresh brioche bun, with tartare sauce, our house 'Mary Amelia' sauce, dill pickles and iceberg lettuce. Kit provides 2 burgers.

### SALMON 'EN CROUTE' *(Serves 2)*

Scottish salmon fillet encased in nori seaweed, wrapped in an all- butter puff pastry. Flavoured with a tarragon mustard and a herb and shallot butter.

These are all available to pre order from us either by calling us on 01702 477387 or via social media @osbornesfish.

*All the fish you wish!*