



The Wharf Christmas Day Menu

Stilton Gougeres



Crab & crayfish bisque, cognac, cream, stilton crostini

Beetroot cured Speyside Salmon, lemon blini, salmon caviar, quails' egg, horseradish cream

Duck liver parfait, foie gras, Madeira jelly, toasted brioche

Chestnut gnocchi, delicata pumpkin, sage, chanterelles (v)



Roasted crown of Norfolk turkey, apricot & chestnut stuffing, chipolatas wrapped in bacon, roasted potatoes, glazed parsnips & carrots, julienne of sprouts with nutmeg & cream, cranberry & orange compote, bread sauce

Fillet of beef Wellington, potatoes Dauphinoise, glazed parsnips & carrots, petit pois, Madeira jus

Symphony of seafood, Dover sole, cod, king prawns, mussels, champagne & lobster sauce, saffron potatoes, fine green beans

Pumpkin & butternut squash Wellington, mushrooms, walnuts, chestnuts, chickpeas, braised red cabbage, steamed new potatoes, truffle oil (v)



Marty's Christmas plum pudding, vanilla & brandy custard

Red fruit soaked in 30-year old rum, Mascarpone panna cotta, red fruit glaze, almond biscotti (v)

Bouche de Noel, marron glaces, chestnut mousse, crème fraiche

Cheeseboard, Comte, Brie de Meaux, apple & rhubarb chutney, warm Eccles cake

Tea / coffee & mince pies

£98.50 per person

12.5% discretionary service charge will be added to your bill. VAT is included. VAT Reg no: GB 323 718 804

All dishes may contain traces of nuts. Some of our dishes contain one of the fourteen key allergens.

Government legislation – customers are currently requested to vacate the premises by 11.00pm.