



## The Wharf Christmas Day Menu

Stilton Gougeres with a glass of Henriot Brut Souverain Champagne



Crab & crayfish bisque, cognac, cream, stilton crostini

Seafood cocktail, rock samphire, sauce Americaine

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

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

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



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 newpotatoes, truffle oil (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



Champagne sorbet with mint

Marty's Christmas plum pudding, vanilla & brandy custard

Mascarpone panna cotta, red fruit glaze, almond biscotti (v)

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

Black Forest Delice, kirsch bavaois, sour cherry sorbet

Comte, Ash-dusted goats' cheese, Brie de Meaux, Roquefort, apple & rhubarb chutney, Millers Damsels Biscuits

**£120.00**

*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.*