

Thank you for coming to dine with us and we wish you a Merry Christmas and a happy New Year ...

5 course Christmas pre-order menu
£35

The Wharf House Canapés

Starters

Treacle Cured Sea Trout
Treacle Reduction, Prawn Cracker & Mixed Cress Salad



Fig & Goats Cheese Tarte Tatin
Fig & Apple Chutney, Pink Peppercorn Dressing



Pan Seared Scallops
Belly Pork, Pearl Barley, Quince & Crispy Chicken Skin
Supplement of £3



Pheasant & Cranberry Terrine
Piccalilli, Cranberry Puree



Smoked Duck Breast
Ginger Bread, Plum & Chicken Liver Parfait



Soup of the Day
Homemade Bread Roll



Sorbet

The Wharf House Sorbet

To Follow

Turkey Wellington
Chestnut Stuffing & Trimmings



Fillet of Herefordshire Beef
Parsnip Mashed Potato, Shallots, Mushroom & Ale Jus
Supplement of £5



Pan Fried Fillet of Cod
Curried Mussels, Fine Green Beans & Potato Rosti



Wild Mushroom, Leek & Truffle Risotto
Pickled Mushroom & Garlic Bread



Heritage Carrots
Carrot Cous Cous & Chimichuri Dressing

Sides

£4 each

Purple Sprouting Broccoli & Flaked Almonds

Seasonal Vegetables

Cauliflower Cheese

Brussels Sprouts, Shallot, Bacon & Chilli

10% discretionary service charge will be added



Desserts

Clementine and Chocolate

Clementine Sorbet, Gel, Chocolate Delice, Wafer & Orange Mousse



Assiette of Over Basin Apple

Apple Sorbet, Parfait, Cake, Hazelnut Crumble, Cinnamon and Caramel Sauce



Gingerbread and Pear

Gingerbread Parfait, Caramelised Pears, Gingerbread, Pear Gel



Treacle, Chestnut & Chocolate

Treacle Tart, Chestnut Crème Pate Macaroon, White Chocolate Sorbet



Over Basin Honey

Honey & Almond Cake, Whiskey Ice-Cream, Honey Caramel, Almond Tuile



^{The} Wharf House Cheese Selection

4 Artisan Cheese, Wharf House Chutney, Assorted Biscuits, Celery and Apple
£5 supplement as a dessert or £9 as an additional course

