



Christmas Day Menu

Chef's selection of canapes

Crab & crayfish bisque, Cognac, cream
Beetroot cured Speyside salmon, horseradish cream, warm blinis
Woodland wild mushroom & chestnut risotto, truffle oil (v)
Foie gras terrine, Madeira jelly, toasted brioche

Symphony of seafood, sole, cod, king prawns, mussels, Champagne & lobster sauce, saffron potatoes, green beans
Pumpkin & butternut squash Wellington, mushrooms, walnuts, chestnuts, braised hispi cabbage, steamed potatoes (v)
Roasted crown of Norfolk turkey, sage & onion stuffing, traditional Christmas trimmings
Fillet of beef Wellington, potatoes Dauphinoise, glazed carrots, Romanesco cauliflower, Perigord sauce

Peach Bellini sorbet with Prosecco

The Wharf Christmas pudding, brandy custard
Mascarpone panna cotta, red fruits, almond biscotti (v)
Chocolate Yule log, marron glace, mandarin sorbet
A selection of cheeses from the Teddington Cheese Shop, apple & rhubarb chutney, Millers Damsels Biscuits

Petit Fours

Mince pies

£130.00