

# WRECKFISH

## FESTIVE EVENING MENU CHRISTMAS 2019 3 COURSES £38

### APERITIF

Champagne Charlie – Brut NV Champagne, seasonal syrup 11

### SNACKS

Rosemary and garlic focaccia 4

Gordal olives 5

### STARTERS

Chicken liver pâté, spiced apple and sultana chutney, toasted brioche

Smoked haddock fishcake, fennel salad with burnt lemon dressing, parsley mayonnaise

Sweet potato soup, Vadouvan spice, granny smith apple and coriander yoghurt

Smoked belly bacon with soy and ginger glaze, red cabbage slaw

Harissa spiced butternut squash, chickpea panisse, almond and garlic sauce (n)

### MAINS

Braised featherblade of beef, beetroot ketchup, curly kale, truffle and parmesan chips

Turkey breast, roast potatoes, parsnip purée, buttered sprouts, pig in blanket, cranberry sauce

Salt baked celeriac, crispy kale, soy pickled onions, roasted peanut and sesame dressing (n)

Baked salmon fillet, buttered swiss chard, yoghurt tartare sauce, lemon and chive crumb

Spiced nut roast, white turnip mash, Armagnac prunes, wild mushroom sauce (n)

### SIDES

Mulled wine braised red cabbage 4

Honey and butter roasted carrots 4

Roast potatoes 3.5

### DESSERTS

Christmas pudding, orange marmalade, brandy custard

Spiced plum sorbet, chilled Żubrówka

Tonka bean crème brûlée

'After Eight'

Poached pear, sweet baked cheese, Armagnac prune ice cream

### CHEESE & PORT

Cropwell Bishop Stilton washed in Sandeman LBV port, celery, sourdough crackers 8

Sandeman 10 Year Tawny port 7.5

### AFTERS

Clotted cream fudge 3

Padrino – Dark rum, amaretto, chocolate bitters 9

This menu is available exclusively for groups of 8 or more people and available from 18.00 daily.

Menus are subject to change depending on availability of ingredients. All guests will be asked to preorder in advance.

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request (n)= contains nuts.

A discretionary service charge of 10% will be added to the bill.