

# W R E C K

GROUP FESTIVE MENU B

3 COURSES £47 | 2 COURSES £42

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	<p>Chicken liver parfait { <i>Sauternes</i> } farmhouse chutney, wholemeal sourdough toast</p> <p>Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { <i>Arinto</i> } pear and horseradish relish</p> <p>Butternut squash roasted with baharat spice { <i>Sauvignon Blanc</i> } hazelnut cream, pickled cucumber and dill</p>
MAINS	<p>Pan-fried cod fillet { <i>Picpoul de Pinet</i> } creamed potato, long-stem broccoli, parsley sauce</p> <p>Turkey breast { <i>Pinot Noir</i> } crispy pork, apricot and hazelnut stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p> <p>Pan-roasted cauliflower with sumac { <i>Pinot Blanc</i> } butterbean mash, green chilli and salted lemon dressing, toasted almonds</p>
SIDES	<p>Truffle and Parmesan chips + £5</p> <p>Roasted carrots with smoked garlic honey + £5</p> <p>Red cabbage braised with port and mulling spices + £5</p> <p>Long-stem broccoli with extra virgin olive oil and lemon + £5</p>
DESSERTS	<p>Vanilla crème brûlée { <i>Sauternes</i> }</p> <p>Elite Bistros Christmas pudding { <i>10-Year-Old Tawny Port</i> } brandy sauce, orange marmalade</p> <p>Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	38	
Charles Heidsieck Brut Reserve Champagne, France	12.5	75	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6.5	27
Viura/Vedero El Coto Rioja Blanco, Rioja, Spain	5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6	8	36
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.5	8.5	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.5	10.5	45
Arinto 'Prova Regia', Quinta da Romeira, Portugal	7.5	10.5	45
Pinot Blanc Stopham Estate, Southern England	9	13.5	54
Chardonnay Irrewarra, Victoria, Australia	-	-	90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6.5	27
Shiraz 16 Stops, South Australia	6	7.5	31
Montepulciano Il Faggio, Abruzzo, Italy	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.5	8.5	36
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	12	50
Malbec Kaiken Ultra, Mendoza, Argentina	8.5	12.5	52
Pinot Noir Greywacke, Marlborough, New Zealand	11	15.5	65
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	80

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	27
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5	7	30

COCKTAILS	
Negroni JJ Whitley gin, Campari, Valdespino vermouth	10
Champagne Socialite Charles Heidsieck champagne, hibiscus	12
Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters	11
English Orchard JJ Whitley London dry gin, apple, elderflower	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, Goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	4
White Peach and Jasmine Fizz White peach and jasmine, lemon	4
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
No G&T Tanqueray 0.0%, London Essence tonic	5
Lady Grey's Garden Lady Grey Iced Tea, hibiscus	5

BEERS	330ML
Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus	6
Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish	6.5
Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted	5.5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5.5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	5.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	375ML
Sémillon Botrytis Sémillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes Château Laville, Bordeaux, France	8.5	40

PORT	75ML
Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7