

THE WHARF HOUSE

Christmas Lunch & Dinner Menu

1st – 22nd December

£29

Pre order only.

Amuse Bouche of the day



Starters:-

Fillet of Beef Carpaccio

Marinated in Olive Oil, Lemon, Wholegrain Mustard, English Truffle oil,
w Parmesan shavings and Rocket

Wild Mushroom & Chestnut Paté

w Artisan Toast

Scallops (£3 supplement)

Pan fried, On a bed of Carrot, Sultana,
w The Wharf House Houmous, Parsnip crisp, crispy Smoked Bacon

Parsnip & Ginger Soup

w Artisan Bread

Honey Roasted Fig

Filled w Goat's Cheese, w cucumber relish



Main:-

Roast Loin of Herefordshire Pork Two Ways

Tenderloin:- filled with Orange, Ginger & Bacon Stuffing
and Cooked in Orange & Ginger Reduction
w French Beans in Martini, Buttery Sweet Potato Mash

Roasted Hazelnut & Cauliflower

w Farfalle Pasta

Salmon

w Chilli & Pineapple sauce, Sautee Potatoes

Turkey Ballotine

w Julienne vegetables, Sprouts &
Cranberry sauce

Loin of Venison (£3 supplement)

Rolled in Walnut, Leek & Potato Gratin
Redcurrant sauce with a hint of Dark Chocolate

Wild Mushroom Risotto

w Truffle Oil & Parmesan Shavings



Desserts:-

Over Honey Roasted Plum & Panna Cotta (v)

or

Chocolate Duo



- Side dishes all £3:-

Ratatouille - Honey & Sultana Red Cabbage - Sautéed Potatoes - The Wharf House Rocket Salad - Martini French Beans,
Smoked Bacon & Red Onion - Baby Honeyed Carrots - Artisan Breads* and Marinated Olives £3.99
Platter of Artisan cheese and biscuits* £8 each or per 4 to share £20

For our Allergen Menu please ask a member of staff

*Contains Gluten. Gluten-Free options may be available on request

10% discretionary service charge will be added to the bill