



## The Wharf December Sunday Menu

*King's Ginger and champagne cocktail £11.50*

*Kir Royale £11.50*

Selection of artisan breads, butter, Salamanca olives **£5.95**

### Starters

Celeriac soup with Bramley apple, carpaccio of sourdough, truffle oil (v)

Fat Phoenician Plate (hommous, babaganoush, falafel, tabbouleh, grilled flatbread) (v)

Duck liver & foie gras terrine, port & cranberry sauce

Classic Caesar salad (*vegan Caesar dressing available*)

Prawn & crayfish cocktail, Marie Rose Sauce

Haggis scotch egg, whisky cream sauce

### Main Course

Vegan protein packed Buddha bowl, green chilli oil, creamy cashew dressing (v)

Roasted crown of Norfolk turkey, apricot & chestnut stuffing, chipolatas wrapped in bacon, roasted potatoes, glazed parsnips & carrots, julienne of sprouts with nutmeg & cream, cranberry & orange compote, bread sauce

Aged sirloin of roast beef, Yorkshire pudding, roast potatoes, herb and horseradish jus

Roasted cod, mussels, light curry spices, spring onion, steamed new potatoes

Roast Suffolk pork belly, caramelized apple & Calvados sauce, Yorkshire pudding, roast potatoes

Persian confit duck leg, pomegranate molasses & walnut sauce, jewelled festive couscous

The Wharf Cheeseburger, smoked bacon, pickles, fries

The Wharf vegan burger, falafel, portobello mushroom, beetroot bun, tomato, pickles, fries (v)

*All roasts served with a puree of winter root vegetables, glazed roast parsnips & carrots, julienne of sprouts with nutmeg & cream*

### Sides **£4.50**

Baby gem & chive salad with house vinaigrette,  
battered new potatoes, cauliflower cheese

### Desserts

Black forest knickerbocker glory

Marty's Christmas plum pudding, vanilla & brandy custard

Red fruit crumble soaked in 30-year old Grahams Tawny Port, ice cream or cream (v)

Chocolate pannettone and butter pudding, vanilla and Armagnac custard

Tiramisu layer cake, Tia Maria (add Amaretto **£3.00**)

Affogato espresso, vanilla ice cream (add Amaretto **£3.00**)

Selection of ice creams & fruit sorbet

Selection of cheese, house chutney, biscuits

***Two courses: £24.50, Three Courses £28.50***

All dishes may be subject to change. 12.5% discretionary service charge will be added to your bill. VAT is included.  
VAT Reg no: GB 323 718 804. All dishes may contain traces of nuts. All dishes are subject to change. Some of our dishes contain one of the fourteen key allergens. Government legislation – customers are currently requested to vacate the premises by 11.00pm.