

SEAFOOD MERCHANT

# WRIGHT BROS. L<sup>TD</sup>

OF BOROUGH LONDON

## MENU A – 42

### STARTERS

Potted Brixham crab, toasted sourdough & pickled cucumber

Chargrilled wild Atlantic prawns, chilli oil

Spiced, roasted Delica pumpkin with creamed goats' curd, crispy seaweed, chilli & garlic

Yellowfin tuna sashimi, kizami wasabi & ponzu dressing

### MAINS

Roast fillet of Atlantic cod, roasted celeriac, sage & crispy bacon

Wild mushrooms, chilli & seaweed miso broth, seaweed tartare

Roasted Var salmon, spiced carrot, crispy kale & crème fraîche

Chargrilled sirloin steak, café de Paris butter, watercress salad

### DESSERTS

Flaming Christmas pudding with prune & Armagnac

Chocolate fondant with orange cream & honeycomb

Victoria plum & almond tart, clotted cream

Selection of fresh fruit & sorbet

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## MENU B – 62

Christmas Cocktail on arrival: Stolichnaya vodka, Cointreau, crème de peche, lemon thyme syrup & prosecco

### PRE STARTER

Brixham crab & leek chowder

### STARTERS

Yellowfin tuna tartare, avocado & ponzu

Shrimp & mushroom spring roll, jalapeno dressing

Beef tataki, truffle oil & crispy garlic

Roast Jerusalem artichokes with confit lemon cous cous, yoghurt & harissa dressing

### MAINS

Poached fillet of halibut, Atlantic prawns, mussels & celeriac miso broth, seaweed tartare

Whole baked seabass, ginger & spring onions, warm rice noodle & coriander salad

Rare fillet of venison, parsnip purée, sprout tops & chestnuts

Truffle macaroni cheese, wild mushrooms, gem & watercress salad

### DESSERTS

A selection of Neal's Yard cheeses for the table

And a choice of

Flaming Christmas pudding with prune & Armagnac

Chocolate fondant with orange cream & honeycomb

Victoria plum & almond tart, clotted cream

Selection of fresh fruit & sorbet

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## MENU C – SHARING MENU 52

### STARTER

Full House Platter

Oysters, mussels, whelks, prawns, razor clams & langoustines

### TO FOLLOW

Spiced, roasted Delica pumpkin with creamed goats' curd, crispy seaweed, chilli & garlic

Chargrilled wild Atlantic prawns, chilli oil

Beef tataki, truffle oil & crispy garlic

Tempura prawn, sriracha mayonnaise & kimchi

### MAINS

Whole roasted market fish of the day

Var salmon, Cornish mussels, tiger prawns & catch of the day seafood stew with saffron aioli, rosemary crostini

Sides to share: braised Savoy cabbage with chestnuts, fries & tender stem broccoli

### DESSERTS

Flaming Christmas pudding with prune & Armagnac

Chocolate fondant with orange cream & honeycomb

Victoria plum & almond tart, clotted cream

Selection of fresh fruit & sorbet

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## SUPPLEMENTS

3 Carlingford oysters £9.00

4 East Sussex free range pigs in blankets, cranberry sauce £5.00

Korean fried chicken, kimchee £7.50 per person

Whole Asian spiced Berkshire pork belly £60.00 (for up to 8 people)

Tobermory langoustine £4.75 each

We will do our best to cater for all dietary requirements – please speak to Sam our events manager who will be happy to help [events@thewrightbrothers.co.uk](mailto:events@thewrightbrothers.co.uk).

## RECOMMENDED WINES

### White

Pinot Blanc, Trimbach, Alsace, France 2015 £32.50

Chardonnay, Domaine La Croix Belle, Languedoc-Roussillon, France 2016 £33.50

Sauvignon Blanc Touraine, Domaine de Pierre, Loire, France 2016 £34.50

Petit Chablis, Domaine Louis Michel & Fils, Burgundy, France 2015 £39.00

Mâcon Charnay Les Chênes, Domaine Manciat-Poncet, Burgundy, France 2015 £46.00

Pouilly Fumé 'Les Croqloups', Domaine Chauveau – Les Cassiers, Loire, France 2015 £48.00

### Red

Montepulciano d'Abruzzo, Colle Morino Barba, Abruzzo, Italy 2015 £30.00

Beaujolais Cuvée Traditionnelle, Domaine du Vissoux, Beaujolais, France 2015 £36.50

Sumaq Pinot Noir, Maycas del Limari, Limari Valley, Chile 2016 £37.00

Brouilly, Château Moulin Favre, Burgundy, France 2015 £44.00