

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

MENU A – 42

STARTERS

Chargrilled wild Atlantic prawns, chilli oil

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

Berkshire venison croquettes with Cumberland sauce

Three Carlingford oysters 'Rockefeller'

MAINS

Roasted fillet of Peterhead cod, creamed savoy cabbage & bacon

Steamed wild mushroom & leek 'suet' pudding with Madeira sauce

Roasted Barbary duck breast, parsnip purée, sprout tops & chestnut dressing

Whole, roasted herb marinated gilt head bream, shaved fennel & smoked tomato 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

Handpicked dressed Brixham crab, brown crab mayonnaise with croutons

Pan-fried tiger prawns with winter vegetable slaw & cocktail sauce

Salt baked celeriac, pickled herrings & dill dressing

Brussels sprout hash, poached Burford Brown egg, grain mustard sauce

MAINS

Roast Halibut with, creamed leeks, parsnip galette & keta caviar butter sauce

Roasted 1/2 Lobster, garlic butter, fries & salad

Chargrilled Berkshire venison chop, sprout tops, crushed neeps & haggis, venison jus

Wild mushroom & truffle macaroni cheese, 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

Carlingford oysters, St Austell bay mussels, Atlantic prawns, whelks, Tobermory langoustines

TO FOLLOW

Chargrilled wild Atlantic prawns, chilli oil

Beef tataki, truffle oil & crispy garlic

Tempura prawn, sriracha mayonnaise & kimchi

Sea bass ceviche, Yuzu dressing & Keta caviar

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

MAINS

Whole roasted market fish of the day

Seafood stew of Var salmon, Cornish mussels, tiger prawns & day boat fish, 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

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

Tobermory langoustines £4.75 each

3 Carlingford rock oysters £9.00

House platters £29.50

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.

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