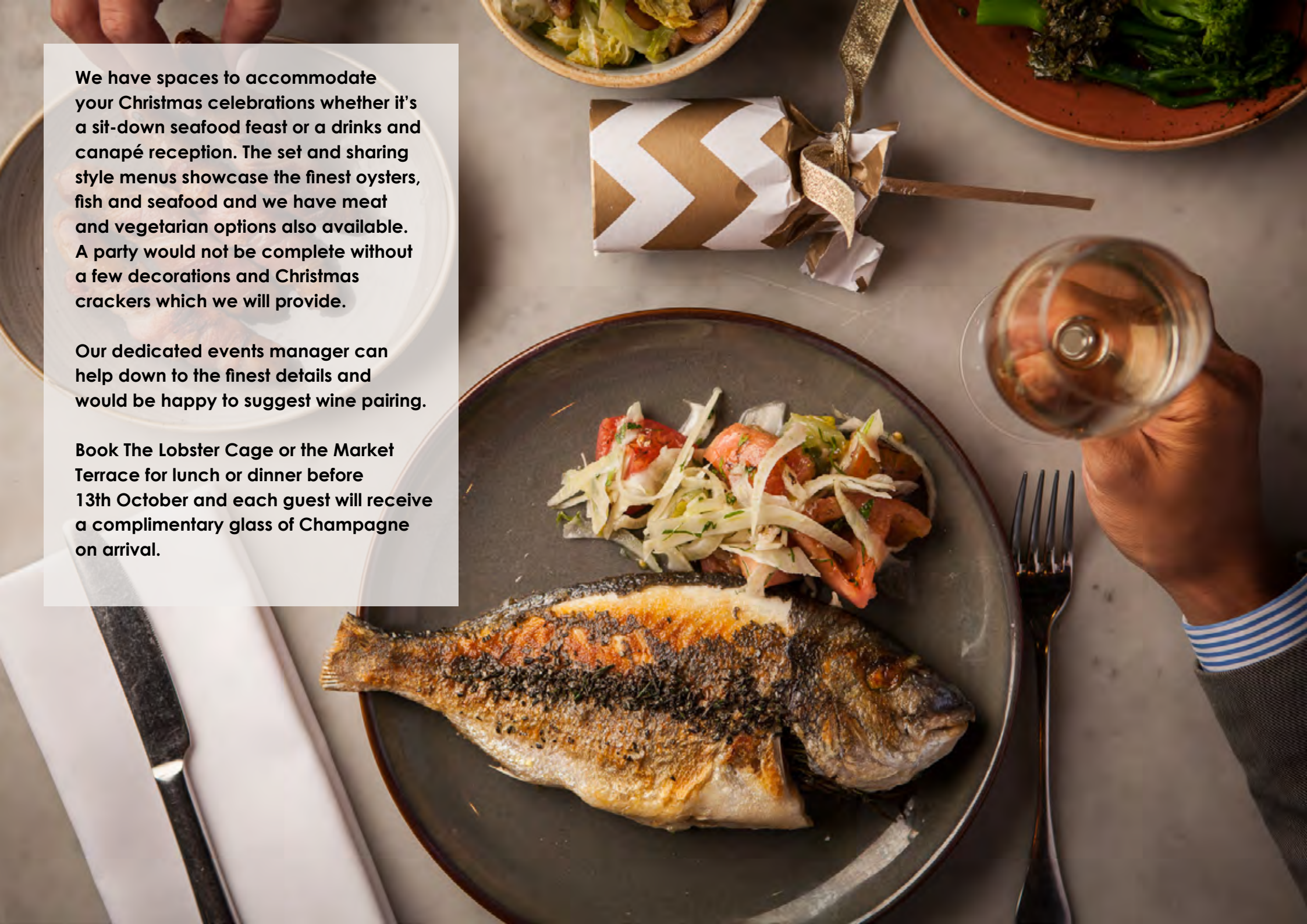




SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

A top-down view of a dining table. In the center is a dark grey plate with a whole roasted fish, likely sea bream, with a golden-brown, herb-crusted skin. To the right of the fish is a salad of shredded white cabbage, sliced tomatoes, and green herbs. To the right of the plate, a hand holds a wine glass filled with a light-colored wine. Above the main plate is a small, wrapped cracker with a gold and white chevron pattern. In the top right corner, there is a small bowl of green salad and a plate of broccoli. A silver fork and knife are visible on the left side of the table.

We have spaces to accommodate your Christmas celebrations whether it's a sit-down seafood feast or a drinks and canapé reception. The set and sharing style menus showcase the finest oysters, fish and seafood and we have meat and vegetarian options also available. A party would not be complete without a few decorations and Christmas crackers which we will provide.

Our dedicated events manager can help down to the finest details and would be happy to suggest wine pairing.

Book The Lobster Cage or the Market Terrace for lunch or dinner before 13th October and each guest will receive a complimentary glass of Champagne on arrival.

SOHO

Wright Brothers Soho is nestled in a corner of Kingly Court, right behind Carnaby Street in a Victorian townhouse. The Lobster Cage is an unforgettable semi-private dining room located on the lower ground floor and surrounded by an open kitchen.

CAPACITY

Up to 18 seated

LAYOUT

tables can be arranged in 3 formations:
large square for up to 16 people, U shape for up to 12 people, 2 long tables for up to 18 people

NEAREST STATION

Oxford Circus / Piccadilly

13 Kingly Street and G7/G8 Kingly Court,
London W1B 5PW

***'One of the best
oyster bars to visit in London'***

TATLER



MENU A

SOHO, £42 pp

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

MENU B

SOHO, £62 pp

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

SHARING MENU

SOHO, £52 pp

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
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

SUPPLEMENTS

We will do our best to cater for all dietary requirements – please speak to our events manager who will be happy to help.

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

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**

RECOMMENDED WINES (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





SPITALFIELDS

Being part of East London's iconic, eclectic hub, Wright Brothers Spitalfields is perfect for private parties on the Market Terrace, a relaxed outdoor dining space within Old Spitalfields Market. The terrace is heated year-round and is ideal for seated events as well as cocktail and canapé receptions. For smaller gatherings, the restaurant can seat groups of up to 12 people.

CAPACITY

Up to 30 seated or 40 standing

NEAREST STATIONS

Liverpool street / Aldgate East

8a Lamb Street
Old Spitalfields Market
London E1 6EA



'It's a brilliant fish joint'

ANGELA HARNETT, OBSERVER FOOD MONTHLY

MENU A

SPITALFIELDS, £42 pp

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

MENU B

SPITALFIELDS, £62 pp

**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 –

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Chocolate fondant with orange cream & honeycomb

Victoria plum & almond tart, clotted cream

Selection of fresh fruit & sorbet

SHARING MENU

SPITALFIELDS, £52 pp

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

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

SOUTH KENSINGTON

Wright Brothers South Kensington is located near to the area's iconic galleries and museums. Below the restaurant is our first ever independent cocktail and oyster bar: The Mermaid. Gather in the snug for an intimate private dinner or up to 10 people or hire the whole bar exclusively. The restaurant can seat groups of up to 12 people.

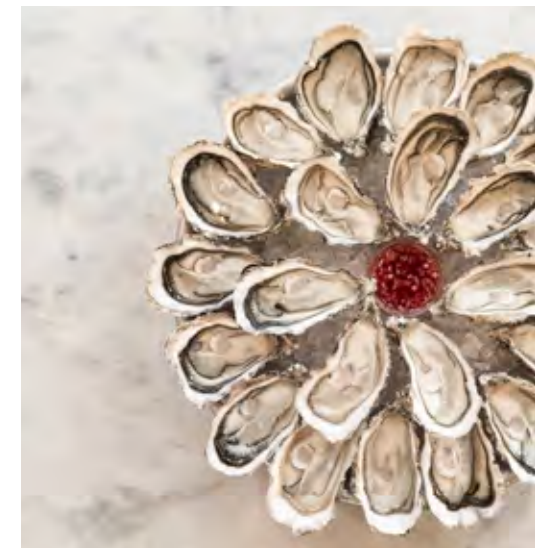
CAPACITY

The Mermaid - 10 in the snug seated
30 people standing exclusive hire

NEAREST STATION

South Kensington

56 Old Brompton Road
London SW7 3DY



*'Service is sweet and
seafood top-notch'*

TOM PARKER BOWLES, MAIL ON SUNDAY

CANAPÉ MENU

SOUTH KENSINGTON, £12.50 for any 5

OYSTER SPECIALS

Soy sauce, pickled ginger & chopped wasabi
Apple, dill, cucumber
Smoked, horseradish cream
Champagne sauce, spinach
Fried, tartare sauce
Spinach & herb butter
Lemon granita & caviar
Fried Carlingford oyster, seaweed mayo

CANAPÉS

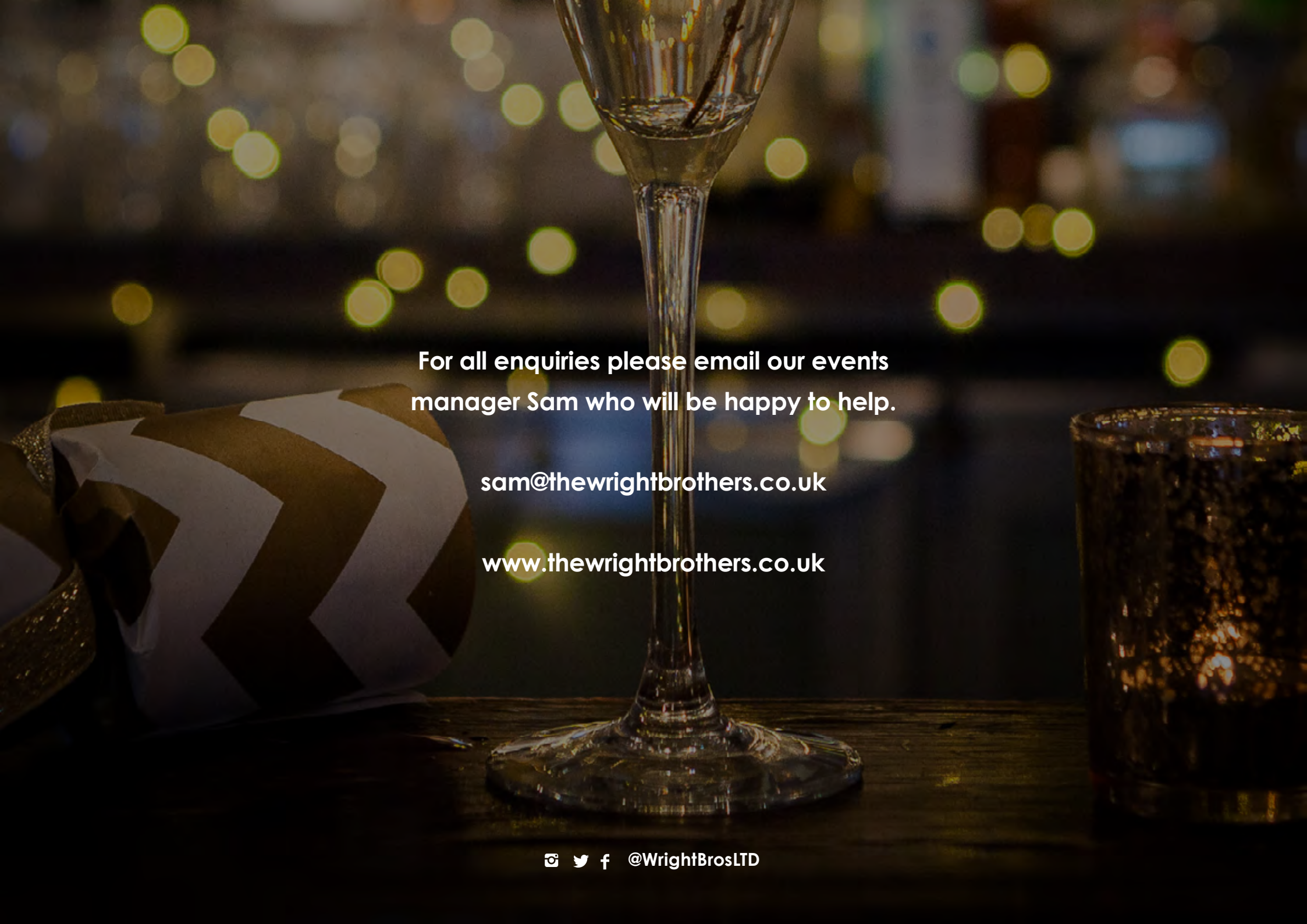
Severn & Wye smoked salmon, blini, crème fraîche, chives
Rare sirloin of beef, watercress purée, horseradish
Smoked mackerel pate, toast, cornichons
Salt cod croquettes, aioli
Chicken liver parfait, ritz cracker, raisin chutney
Fried Carlingford oyster, seaweed mayo
Quail scotch egg, piccalilli
Poached pear and stilton on soda bread

**To download the menus please
click on the links below:**

[Soho](#)

[Spitalfields](#)

[South Kensington](#)



**For all enquiries please email our events
manager Sam who will be happy to help.**

sam@thewrightbrothers.co.uk

www.thewrightbrothers.co.uk