




SEAFOOD MERCHANT

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

OF BOROUGH LONDON



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.

# 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 –**

**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

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

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# 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.

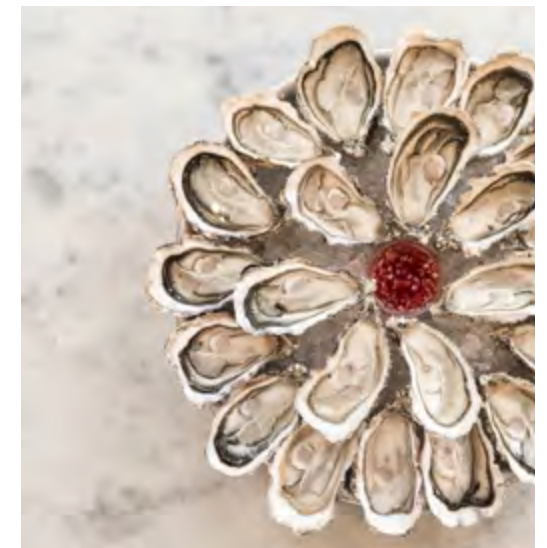
## CAPACITY

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.... The best places to eat oysters in London'***

TIME OUT LOVE AWARDS

# 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

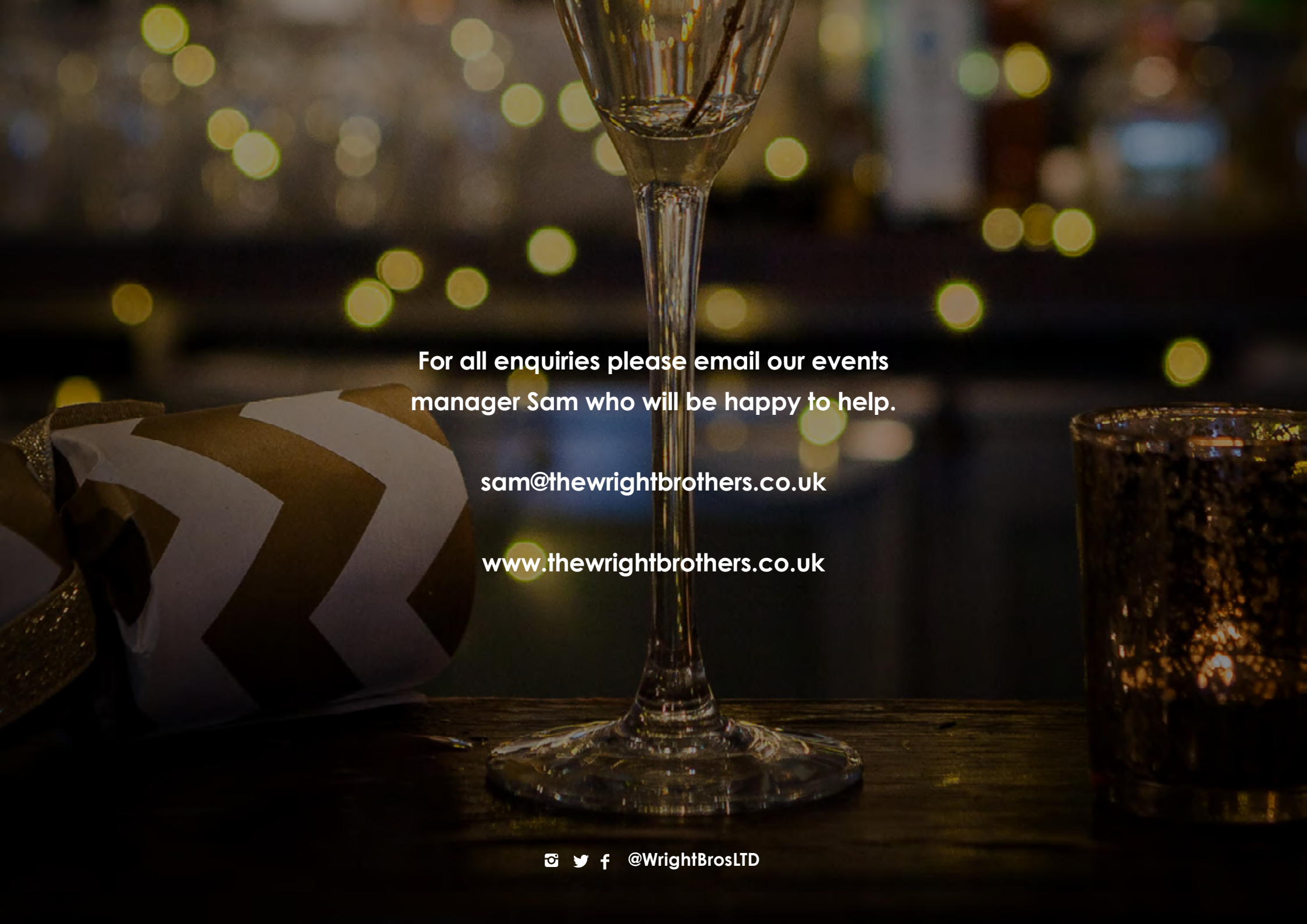
**To download the menus please  
click on the links below:**

[Soho](#)

[Spitalfields](#)

[South Kensington](#)





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

**[sam@thewrightbrothers.co.uk](mailto:sam@thewrightbrothers.co.uk)**

**[www.thewrightbrothers.co.uk](http://www.thewrightbrothers.co.uk)**