



STARTER

Beetroot, chestnut, grumolo leaf and goat's cheese salad

Smoked chicken terrine, watercress chutney

Whisky-cured salmon, herbed cream cheese, Wooster's sprouted rye

MAIN

Venison sausage, celeriac and cracked black pepper mash, onion gravy

Cornish cod, spinach, curried mussel sauce

Toasted quinoa, dates, pumpkin tagine, Graceburn cheese

DESSERT

Praline and chocolate Roulade

'Christmas pudding' soft serve ice cream

Selection of 4 British cheeses from Neal's Yard Dairy

£45.00

Twitter: @Wigmore_london

STARTER

Chicken liver parfait, Port jelly, pickled shallot

Prawn cocktail

Classic nut roast, cranberry, tardivo

MAIN

Appledore farm turkey pie 'with all the trimmings'

Roast salmon, chive pommes anna, spiced shrimp butter

Stilton and walnut twice-baked soufflé, creamed leeks

DESSERT

Pistachio, cranberry and white chocolate Christmas log

'Christmas pudding' soft serve ice cream

Selection of 4 British cheeses from Neal's Yard Dairy

£50.00

Facebook: @WigmoreLondon

SHARING PLATTERS

Serves between 6-8 guests

FAVOURITES

XXL stovetop cheese toastie, cranberry and Colston Bassett stilton

Buttered crumpets, Balvenie whisky-smoked salmon spiced apple

Fat chips, Bloody Mary salt

£53.00

REGENT STREET

Honey glazed ham 'croquetas'

Devils on horseback

Masala spiced Scotch eggs, dahl relish

£67.00

Instagram: @WigmoreLondon

We kindly request a pre order of the chosen menu at least 72 hours in advance of the event date.

If you are allergic to any food or drink product, please advise a member of the service team. Information about ingredients is available on request.

A discretionary 12.5% service charge will be added to the final bill.