

# CHRISTMAS MENU

HUMBLE GRAPE CANARY WHARF

Mersea Rock Oyster £2.5

Mushroom Arancini £2.5 (V)

**2 Courses £35 per person**

**3 Courses £40 per person**

Red Cabbage Cured Mackerel  
*compressed cucumber & pickled Granny Smith*

Ham Hock & Pistachio Terrine  
*spiced apple jelly, cornichons, sourdough toasts*

Roast Spiced Paneer & Red Lentil Paratha (V)  
*Raisin, cashew & green sauce*

Braised Scallops  
*caramelised cauliflower, raisin & caper emulsion, & bronzed fennel*

Norfolk Black Turkey Ballotine  
*pigs in a blanket, roast potatoes, & all of the trimmings*

Venison & Game Bird Hotpot  
*rosemary dumplings, roast potatoes, & seasonal vegetables*

Pan-fried Sea Bass  
*braised fregola, salsify sauce*

Mushroom, Beetroot, & Chestnut Wellington (PB)  
*roast potatoes, seasonal vegetables*

Christmas Pudding (V)  
*brandy sauce*

Mulled Wine Poached Pear (PB)  
*vanilla shortbread*

Rum Baba (V)  
*chantilly cream*

Selection of Three Cheeses (+£3 supplement)  
*chutney*

(V) means OK for vegetarians & (PB) means it is plant-based. (GF) means the dish does not contain gluten, but all dishes are prepared in the same kitchen & cannot guarantee the absence of allergens. Some dishes may contain extra ingredients not listed; if you have any allergies or dietary requirements please let us know when you order. We add a discretionary 12.5% service charge – all of it goes to our staff.

