

WORLD *of* WEDGWOOD

Christmas Menu 2017

To Begin

Leek and Sweet Potato Soup
Mascarpone, chive oil, warm rolls, butter.

Tian of Seafood

Picked crab, cold water prawns, coriander, lime, mango and tomato salsa, ciabatta crouton.

Pressed Rillet of Pork

Apple crisps, cider jelly, smoked sea salt, herb garden salad.

Mains

Roast Breast of Staffordshire Turkey

Dry cured bacon, chestnut and herb stuffing, chipolata sausages, rich pan gravy.

Paupiette of Lemon Sole

Smoked salmon and spinach mousse, lemon butter sauce, caper berries.

Wild Mushroom and Chestnut Loaf

Cranberry compote, pearl barley risotto, port reduction.

Served with roasted root vegetables, buttered greens and roast potatoes.

Desserts

Vanilla Cheesecake

Ginger biscuit crumb, mulled winter fruits.

Chocolate Fudge Brownie

Clementine posset, cinnamon cream.

Christmas Pudding Strudel

90 day aged homemade mincemeat, toasted almonds, custard.

Wedgwood select blend tea or freshly ground coffee.

Available 25th November – 23rd December 2017 in The Dining Hall

**Booking essential, for more information call 01782 282986 or
email bookings@worldofwedgwood.com**

Lunch 12pm – 3pm | Monday - Friday £19.50 | Saturday - Sunday £22.50

Dinner available for group bookings, minimum 50

Should you have any dietary requirements or are concerned about food allergies; you are invited to ask one of our team members for assistance when selecting menu items. All of our eggs are free-range and our fish and meats are from higher-welfare sources. Alcoholic beverages are only available to people aged 18 and over, all wines are between 8% and 15% abv, wines sold by the glass are available in 125ml and 250ml on request. All prices are inclusive of VAT at the current rate and gratuities are discretionary.

World of Wedgwood | Wedgwood Drive, Stoke-on-Trent, Staffordshire, England, ST12 9ER
t: +44 (0) 1782 282986 | e: bookings@worldofwedgwood.com | www.worldofwedgwood.com