

## How To Book Your Christmas Day Lunch

1. Pop in or call us to discuss your requirements.
2. Send your deposit in within 14 days of making your provisional booking.
3. The final balance for all bookings must be received a minimum of 14 days before the event.

### Visit the Wharf

in January 2013 and receive a free bottle of house wine\*

*(Please complete & return this voucher in January to redeem the offer)*

Name.....

Address.....

Postcode.....

Email:.....

Date of Birth .....

Tick  To become a member of our birthday club & receive a free meal on your birthday

To receive offers & news from Shepherd Neame

#### Terms & Conditions

\* With any food order over £30.00 • Excluding New Year's Day • Not in conjunction with any other offer • Subject to availability

For Pub Use Only:

Date Redeemed.....

# CHRISTMAS DAY

## 2012



## The Wharf

Cotton Lake, Galleon Boulevard

Dartford, Kent

E:thewharf@shepherd-neame.co.uk

T:01322 229939

## VISIT OUR FACEBOOK PAGE



www.shepherdneame.co.uk

## STARTERS

Chef's Roasted Red Pepper & Tomato Soup

Homemade Chicken Liver Pate

*On crostini with gourmet spiced grape chutney*

Wild Mushroom Risotto

*Parmesan crisp*

## FISH COURSE

Pan Fried Scallops & Chorizo

## MAINS

Festive Carvery

*Your choice of three hand carved meats, accompanied by crisp roast potatoes, seasonal vegetables & homemade Yorkshire puddings, with all the sauce accompaniments – horseradish, mint, cranberry, mustards and gravy*

Baked Salmon Fillet

*Wrapped in Parma ham, with steamed asparagus & white wine sauce, roast potatoes & seasonal vegetables*

Double Baked Camembert Soufflé

*With blackberry sauce, roast potatoes & seasonal vegetables*

## DESSERTS

Traditional Christmas Pudding

*Brandy butter*

Chef's Chocolate Tiramisu

*Chocolate sauce*

Homemade Pavlova

*With cassis strawberries*

## SELECTION OF CHEESES

Ashmore, Kentish Blue & Chaucers

*Biscuits, celery, apple & chutney*

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Coffee & Petit Fours

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## 6 COURSES

£54.95

WHY NOT PRE ORDER DRINKS TO  
COMPLIMENT YOUR MEAL?

### RED WINES

Añuelo Merlot 2010/11'

Colchagua Valley'

*This handpicked Merlot has the aromas of plum and fresh mulberries; it is soft and elegant*

£15.50

Rioja El Coto 'Crianza' 2008

*Quality oak aged wine from Northern Spain's best Bodega; it is distinctive with the flavours of ripe red berries and a hint of vanilla coming from having spent some time in new oak casks*

£19.00

### ROSÉ WINES

Steenbok Pinotage Rosé 2011/12

*From South Africa, liquid strawberries and ripe cherries abound in this delicious fruity rosé*

£14.75

### WHITE WINES

Añuelo Sauvignon Blanc 2011/12

'Casablanca Valley'

*The intense aromas of fresh herb and apple and the taste of exotic fruits and ripe pineapple.*

£15.50

Chablis 2010 'Le Classique'

Pascal Bouchard

*Vibrant and full flavoured this wine has the trademark minerality found only in the best wines of Burgundy*

£24.00

### SPARKLING

Coğorniu Pinot Noir Brut Rosé

*Unique and stylish this very posh Rosé has the flavour of delicious ripe summer fruits*

£21.00

### CHAMPAGNE

Laurent Perrier Brut NV

*Hints of citrus linger in this delicate, well made, easy drinking champagne – delicious!*

£42.50