



Christmas

at the Wharf

We are so looking forward to the festive season and want to make sure it's a special one for you and your friends and family.

Throughout December our Daily Menu will be full of seasonal fayre alongside (what we hope are) all your classic favourites. **Our Christmas set menu, available as two courses or three courses, runs from Wednesday 25th November until Thursday 24th December 2026 and is available overleaf.**

We also have a special menu planned for Christmas Day. If you'd like to join us, visit our website for full details and availability.

We do hope we'll see you,
Everyone at the Wharf



New Year's Eve

Join us this New Year's Eve for a night to remember. We will pop a few extra special dishes on the menu, have plenty of fizz on ice and live music from Agent Smith to get your toes tapping (or even perhaps your hips swaying!)

Visit our website for more details and to book a table.
We hope to see you there!

Opening times over the Christmas Season

Christmas Eve: 11.30am to 11pm with food served 11.30am to 9.30pm

Christmas Day: 12 noon to 4pm with food served 12 noon to 2.30pm

Boxing Day: Closed

New Year's Eve 12 noon to 2am with food served 12 noon to 10pm

New Year's Day: 12 noon to 8pm with food served 12 noon to 7pm

To make a Christmas booking visit www.thewharf-castlefield.co.uk,
call 0161 507 4240 or scan the QR code....



Christmas Fayre Menu

Wednesday 25th November to Thursday 24th December 2026

Two courses £36.95 ~ Three courses £41.95



Starters

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf)

Celeriac, cider and caramelised apple soup, crispy sage, chive oil, seeded roll (v, gfa)

King prawn cocktail, buttered seeded bread (gfa)

Pheasant, mallard and pigeon terrine, clementine and cranberry chutney (gfa)

Bell pepper and tomato posset, black olive crumble, basil crematta, toasted focaccia (vg)

Crispy halloumi, pomegranate, orange and mint, Greek yogurt, hot honey (v, gf)

Mains

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf)

Parsnip, butternut squash and spinach Wellington, fondant potatoes, cranberry jus (vg)

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce

Venison and beef shin pie, horseradish mash, bourguignonne sauce (gf)

Pan-fried salmon fillet, crushed caper and lemon potato cake, crab bisque sauce (gf)

Wild mushroom, goat's cheese, black garlic and tarragon Kiev, celeriac purée, Sherry jus (vg, gf)

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (gf)

Puddings

Christmas pudding, brandy sauce (v, gf)

Iced chocolate fudge delicé, honeycomb, salted caramel sauce (v, gf)

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf)

Clementine, Cointreau and gingerbread trifle (vg, gf)

White chocolate and cranberry cheesecake, dark chocolate sauce (v, gf)

Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) (gfa)

This menu runs alongside our Daily Menu. Please note there may be alterations to some dishes.

v - vegetarian, vg - vegan, gf- gluten free, gfa - gluten free adaptable.



Gift Vouchers

The perfect stocking filler. Gift vouchers are available through our website or ask at the bar.