



# The Wharf

6 Slate Wharf • Castlefield • Manchester • M15 4ST

## Christmas and New Year's Eve plans at the Wharf

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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 26th November until Wednesday 24th December 2025 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,

All the best,  
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 it wouldn't be New Year's Eve if Agent Smith weren't performing.

Visit our website for more details and to book a table.

We hope to see you there!

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## Opening times over the Christmas Season

Christmas Eve: 12 noon to 11pm with food served 12 noon to 9.30pm

Christmas Day: 12 noon to 4pm with food served 12 noon to 2pm

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](http://www.thewharf-castlefield.co.uk),  
call 0161 507 4240 or scan the QR code....



# Christmas Fayre Menu

Wednesday 26 November to Wednesday 24 December 2025

Two courses £35.95 ~ Three courses £40.95



## Starters

- Poached and smoked salmon rilette**, apple remoulade, seeded toast
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf)
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf)
- Roasted butternut squash and pumpkin soup**, sage gnocchi (v)
- Chicken, apricot and tarragon terrine**, piccalilli vegetable salad (gfa)
- Wild mushroom, shallot and tarragon suet pudding**, celeriac and truffle purée, red wine jus (vg, gf)

## Mains

- Roast turkey** with traditional accompaniments (gf)
- Pan-fried Loch Etive trout fillet**, Parmentier potatoes, samphire, cockle, mussel and herb sauce (gf)
- Beetroot, spinach and Beluga lentil Wellington**, hasselback potatoes, mulled wine jus (vg)
- Slow-roasted Gressingham duck leg**, thyme and garlic potato terrine, cherry jus (gf)
- Venison, Port, bacon and rosemary pie**, colcannon mash, bourguignon sauce (gf)
- Red pepper and goat's cheese tortellini**, smoked almond romesco, basil dressing (v)
- 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)
- Black Forest Arctic slice**, boozy cherries (v)
- Toasted waffle**, orange marmalade ice cream, clementine and dark chocolate sauce (v)
- Blackberry and apple crumble tart**, mulled wine syrup, blackcurrant sorbet (vg, gf)
- Tiramisu trifle**, espresso-soaked sponge, mascarpone, Marsala (v, gf)
- Selection of British and French cheeses**, spiced apricot chutney, biscuits (instead of dessert £5pp extra) (v)

*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, just ask.*



## Gift Vouchers

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

