

FESTIVE DRINKS

Mulled Wine 6.00
Snowball 11.50
Smokey Cinnamon Old Fashioned 12.50
Maple Manhattan 12.50

LOCAL FIZZ

Chapel Down Bacchus Sparkling 11.50
Chapel Down Brut Rosé Sparkling 16.50
Chapel Down Vintage Reserve 18.50
Bluebell Hindleap Classic Cuvée 14.75

THE WATERFRONT

NEW YEAR'S EVE MENU

3 COURSES = £100 Per Person

STARTERS

Smoked Haddock Cheese Mousse
Smoked Bacon Sauce

Chicken Liver & Brandy Pate
Garlic & Rosemary Rubbed Shards, Onion Chutney

Lemon & Thyme Chicken Goujons
Roasted Pepper, Hummus

Spiced Carrot & Coriander Soup
Crispy Leeks, Bloomer Bread

Tiger Tail Prawns
Smoked Paprika, Garlic & White Wine, Bloomer Bread

MAINS

Roasted Halibut
Spring Onion Crushed New Potatoes, Roasted Cauliflower, Crayfish Butter

Seared Chicken
Wild mushroom & Tarragon Sauce, Crispy Potatoes, Tenderstem Broccoli

Seabass Fillet
Tenderstem Broccoli, Rosti Potato, Pea Puree

Dry Aged 10oz Sirloin Steak
Vine Roasted Tomatoes, Chunky Chips, Peppercorn Sauce

DESSERTS

Winter Berry and Apple Crumble
Crème Anglaise

The Waterfront Cheese Board
Selection of Local Cheeses, Apple Chutney, Artisan Biscuits, Grapes, Quince Jelly

Spiced Orange Posset
Chocolate Dipped Biscuits

Salted Caramel & Peanut Cheesecake
Chocolate Topping

Xmas Pudding
Baileys Anglaise

BOOK NOW



www.the-waterfront.co.uk

We cater for large groups, contact us on 01303 233 844 Or email reservations@the-waterfront.co.uk