

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 CHRISTMAS DAY MENU

3 COURSES + LUXURY CRACKERS! = £100 pp

STARTERS

Smoked Salmon & Crab Roulade

Toasted Rye Bread (GFO)

Butternut Squash & Saffron Ravioli

Crispy Sage, Pine Nut, Lemon & Parmesan Dressing

Roasted Cauliflower Velouté

Chorizo Crumb, Sage Oil, Garlic Rubbed Shards (VG, GFO, DFO)

Crayfish & Prawn Cocktail

Marie Rose Sauce, Mixed Leaf Salad, Artisan bread (GFO)

Ham Hock & Black Pudding Terrine

House Piccalilli, Mustard Dressing, Rocket (GFO)

MAINS

Traditional Free-Range Turkey

Yorkshire Puddings, Roast Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Panache of Seasonal Vegetables, Rich Gravy (GFO, DFO)

Roast Sirloin of Beef

Yorkshire Puddings, Roast Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Panache of Seasonal Vegetables, Rich Gravy (GFO, DFO)

Oven Roasted Halibut

Spring Onion & Bacon Crushed New Potatoes, Confit Shallot, Roasted Romanesco, Champagne & Heritage Cherry Tomato, Butter Sauce (GFO)

Mushroom & Red Currant Pithivier

Spiced Swede & Parsnip Purée (VG, GFO)

Salmon Mousse & Dill Wellington

Crispy potatoes, Shallot & Crayfish Sauce, Seasonal Vegetables

DESSERTS

Winter Berry and Apple Crumble

Crème Anglaise (VG, GFO, DFO)

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

Tea/Coffee & Mince Pies

www.the-waterfront.co.uk

BOOK NOW

