



NEW YEAR'S EVE MENU

31st December 2025

3 COURSE: £110

STARTER

Sweet Onion Tart Watercress, Balsamic Caviar, Toasted Chestnuts (DF)

Smoked Chicken Salad Baby Salad Leaves, Heritage Tomato, Pickled Red Onion, Herb Croutons (GFO)

Broccoli & Stilton Soup Herb Crusted Croutons (GFO)

Duck Rilette Spiced Plumb Chutney, Focaccia (GFO)

MAIN

Beef Short Rib Truffle Mash, Glazed Carrots, Red Wine & Black Garlic Jus (GF)

Pan Seared Turbot Caper Crushed Potatoes, Cauliflower Puree,
Tenderstem Broccoli, Lemon Beurre Blanc (GF)

Butternut & Silver Skin Onion Whisky Glazed Tarte Tatin Crispy Potatoes, Broccoli (VG, DF)

Pan Seared Seabass Bean Cassoulet, Confit Potatoes, Chorizo & Herb Crumb

Stuffed Chicken Wrapped in Parma Ham, Potato Fondant, Asparagus (GF)

DESSERT

Christmas Spiced Apple Crumble Crème Anglaise (VGO, GF)

Raspberry Souffle Chocolate Sauce (GF)

Rhubarb & Custard Mille-Feuille

Sticky Toffee Pudding Butterscotch Sauce

The Waterfront Cheese Board (An Additional £8.00)

A Selection of Local Cheeses with Apple Chutney,
Artisan Biscuits, Grapes and Quince Jelly (GFO)

VG Vegan, VGO Vegan Option, V Vegetarian,
GF Gluten Free, GFO Gluten Free Option,
DF Dairy Free, DFO Dairy Free Option