

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 (GFO)

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

Lemon & Thyme Chicken Goujons
Roasted Pepper, Hummus (DFO)

Spiced Carrot & Coriander Soup
Crispy Leeks, Bloomer Bread (VG, GFO)

Tiger Tail Prawns
Smoked Paprika, Garlic & White Wine Sauce, Bloomer Bread (GFO)

MAINS

Roasted Halibut
Spring Onion Crushed New Potatoes, Roasted Cauliflower, Crayfish Butter (GFO)

Seared Chicken
Wild Mushroom & Tarragon Sauce, Crispy Potatoes, Tenderstem Broccoli (GFO)

Seabass Fillet
Tenderstem Broccoli, Rosti Potato, Pea Purée (GFO, DFO)

Dry Aged 10oz Sirloin Steak
Vine Roasted Tomatoes, Chunky Chips, Peppercorn Sauce (GFO, DFO)

Mushroom & Red Currant Pithivier
Spiced Swede & Parsnip Purée (VG, DFO)

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

(VG) Vegan (GFO) Gluten Free Option (DFO) Dairy Free Option

www.the-waterfront.co.uk

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

BOOK NOW

