



FESTIVE MENU

24th November - 24th December

3 COURSE: Monday - Thursday £44.95 / Friday - Sunday £49.95

2 COURSE: Monday - Thursday £34.95 / Friday - Sunday £39.95

STARTER

Prawn & Crayfish Cocktail Gem Lettuce, Artisan Bread Roll, Marie Rose Sauce

Fish Goujons Curry Aioli

Heritage Beetroot Red Chicory, Goats Cheese Mousse, Pickled Red Onions (GFO / DFO)

Venison Brandy Pâté Rosemary & Garlic Shards, Red Onion Chutney

Leek & Potato Soup Dill Oil (V, GFO)

Brown Lentil & Wild Mushroom Mousse Focaccia, Cranberry & Port Compote (VG)

MAIN

Traditional Free-Range Turkey Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,

Pigs in Blankets, Panache of Seasonal Vegetables, Rich Gravy (GFO / DFO)

Roast Sirloin of Beef Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,

Pigs in Blankets, Panache of Seasonal Vegetables, Rich Gravy (GFO / DFO)

Seabass Crushed Potatoes, Tenderstem Broccoli, Sage & Onion Purée

Poached Salmon & Dill Linguini Crispy Spinach

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

Sweet Pea & Mint Ravioli Fresh Peas, Spinach, Lemon Butter Sauce (V)

DESSERT

Christmas Spiced Apple Crumble Custard (VGO / GFO)

Toasted Panettoni Zabaglione Cream (V)

Chocolate Trifle (V)

Christmas Pudding Baileys Anglaise (VGO)

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, DFO Dairy Free Option