



Christmas

& New Year's Eve at

THE
WATERFRONT

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THE
WATERFRONT

Enjoy beautifully prepared festive dishes created with local, seasonal ingredients, whilst soaking up the joyous atmosphere, stunning sea views and luxury crackers.

Live music every Wednesday, Friday and Saturday night, and Sunday lunchtimes throughout December.

BOOK NOW

www.the-waterfront.co.uk

01303 233 844

reservations@the-waterfront.co.uk



3 Courses – £40 Per Person
24th November to 24th December

STARTER

Prawn & Crayfish Cocktail
Marie Rose Sauce, Artisan Bread

Roasted Tomato, Squash & Fennel Soup
Garlic Rubbed Shards, Crème Fraiche

Ham Hock & Black Pudding Terrine
House Piccalilli, Mustard Dressing, Rocket

Smoked Salmon
Caper, Horseradish Dressing, Toast

Beetroot & Shallot Tart
Dressed Leaves (VE)

MAIN COURSE

Tradition Free Range Turkey
Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,
Pigs in Blankets, Panache of Vegetables, Rich Gravy

Roast Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,
Pigs in Blanket, Panache of Vegetables, Rich Gravy

Salmon & Dill Wellington
Herb Roasted New Potatoes, Crevette, &
Confit Onion Sauce, Seasonal Vegetables

Oven Roasted Whole Seabass
Stuffed with Spinach & Lemon Butter, Herb Roasted
New Potatoes, Braised Gem Lettuce

Vegan Wensleydale, Mushroom
& Cranberry Filo Parcel
Mushroom Jus

DESSERT

Christmas Pudding
Baileys Crème Anglaise

Dark Chocolate Marquise
Kahlua & Espresso Chantilly Cream, Hazelnut Brittle

Mulled Apple & Berry Crumble
Vanilla Crème Anglaise

Spiced Clementine Panna Cotta

The Waterfront Cheese Board (£6.50 supplement)
A Selection of Cheeses, Apple Chutney,
Artisan Biscuits, Grapes, Quince Jelly



Christmas Day

3 Courses – £95 Per Person

STARTER

King Prawn & Crayfish Cocktail
Marie Rose Sauce, Artisan Bread

Roasted Cauliflower Velouté
Chorizo Crumb, Sage Oil, Garlic Rubbed Shards

Ham Hock & Black Pudding Terrine
House Piccalilli, Mustard Dressing, Rocket

Smoked Salmon & Crab Roulade
Toasted Rye Bread

Butternut Squash & Saffron Ravioli
Crispy Sage, Pine Nut, Lemon & Parmesan Dressing (VE)

MAIN COURSE

Tradition Free Range Turkey
Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,
Pigs in Blankets, Panache of Vegetables, Rich Gravy

Roast Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Sage & Onion Stuffing,
Pigs in Blanket, Panache of Vegetables, Rich Gravy

Salmon & Dill Wellington
Herb Roasted New Potatoes, Crevette, & Confit
Onion Sauce, Seasonal Vegetables

Oven Roasted Halibut
Spring Onion & Bacon Crushed New Potatoes,
Confit Shallot, Roasted Romanesco, Champagne
& Heritage Cherry Tomato, Butter Sauce

Vegan Wensleydale, Mushroom
& Cranberry Filo Parcel
Mushroom Jus

DESSERT

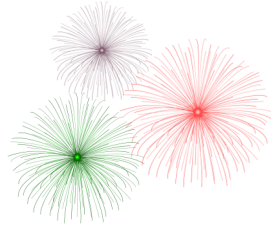
Christmas Pudding
Baileys Crème Anglaise

Dark Chocolate Marquise
Kahlua & Espresso Chantilly Cream, Hazelnut Brittle

Mulled Apple & Berry Crumble
Vanilla Crème Anglaise

Spiced Clementine Panna Cotta

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



New Year's Eve

3 Courses – £95 Per Person

STARTER

Smoked Haddock & Cheddar
Cheese Fish Cake
Smoked Bacon Sauce

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

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

Spiced Carrot & Coriander Soup
Crispy Leeks, Bloomer Bread

Lemon & Thyme Chicken Skewer
Roasted Pepper, Hummus

MAIN COURSE

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

Dry Aged 8oz Sirloin Steak
Vine Roasted Tomatoes, Chunky Chips,
Peppercorn Sauce

Goat's Cheese & Sweet Potato
Spinach, Roasted Pepper & Fennel Seed

Seabass Fillet
Tenderstem Broccoli, Rosti Potato, Pea Puree

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

DESSERT

Dark Chocolate Marquise
Kahlua & Espresso Chantilly Cream, Hazelnut Brittle

Mulled Apple & Berry Crumble
Vanilla Crème Anglaise

Spiced Clementine Panna Cotta

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

BOOKING TERMS & CONDITIONS

- A deposit of £10 per person will be required to confirm your booking.
- Pre-orders will be required and must be emailed to The Waterfront within two weeks of your booking date.
- Please inform us of any known dietary or allergy requirements
- Please let us know if you would like to pre-order any wine
- Please arrive 5 minutes before your allotted booking time.
- You will be allotted a two hour slot for your table booking unless otherwise agreed.
- If you need to cancel or amend your booking, please email the reservations team on:
- Please ensure that any guests parking in The Waterfront car park, enter their numberplate into the parking system on arrival to prevent being issued with a parking ticket.
- We do not charge a Service Charge and 100% of tips go to the staff



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