



CHRISTMAS DAY MENU

25th December 2025

4 COURSE: £120

Includes a glass of Prosecco on arrival

STARTER

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

Spiced Pumpkin Soup Crème Fraiche, Toasted Pumpkin Seeds (VGO / GF)

Traditional Scottish Smoked Salmon Watercress, Horseradish Cream, Brown Bread (GFO / DFO)

Venison Brandy Pâté Rosemary & Garlic Shards, Red Onion Chutney

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)

Pan Seared Seabass Sage & Onion Purée, Crushed Potatoes, Tenderstem Broccoli (GFO)

Roasted Halibut Potato Gratin, Wilted Greens, Lemon Butter Sauce (GFO)

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

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

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

POST DESSERT

Coffee & Mince Pies

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

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TO BOOK!**