

# THE WATERFRONT

BAR & RESTAURANT

Sample

## Wedding

Sit-down Menu 2025



2 courses £28.95 / 3 course £35.95

Choose 3 of each course

### Starters


Soup of the day   with Warm bread

Brixworth pâté  with toasted pear, plum chutney & toast

Beetroot & salmon gravlax  with toasted sourdough, pickled cucumber & citrus butter

### Mains

Roast tenderloin of pork  with sautéed black pudding & red wine jus

Panfried fillet of chicken  with baby onions, smoked chorizo, roasted peppers, tomato & tarragon sauce

Grilled seabass fillet  with lemon, tomato & herb cream sauce

English vegetable Wellington  with balsamic & redcurrant jus

7oz Bistro rump (+£5 supplement)  with peppercorn & brandy sauce

All served with grating potatoes, buttered baby carrot & French beans

### Desserts

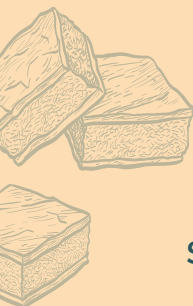
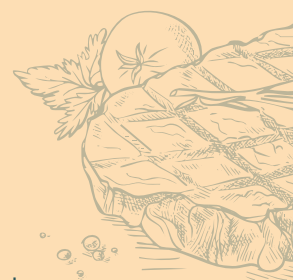
Lemon posset  with poached fruit

Raspberry & gin cheesecake  with fruit puree & blood orange sorbet

Warm sticky toffee pudding  with salted caramel sauce & creamy custard

Chocolate brownie  with black cherry compote & white chocolate cream

Selection of vintage cheese (+£4 supplement)  with quince jelly, crackers & fruit



Please inform a member of staff of any allergen requirements as we do not list every ingredient in our menu descriptions. Some fish products may contain bones/ Some of our dishes may contain traces of nuts and shellfish. All items are subject to availability. Prices include VAT at the current rate.