

THE WATERFRONT

Relaxed all day dining & drinks

Christmas Day Menu

Canapés on Arrival

Starters

Winter Pumpkin & Sage Soup VEa GFa

Silky roasted pumpkin blended with fragrant sage, finished with a whisper of winter spice, served with warm bread.

Salmon & Prawn Roulade GFa

A delicate roulade of salmon and prawns with citrus and fresh herbs, served with toasted artisan bloomer, ruby-orange & black pepper butter, and fennel chutney.

Chicken Liver, Wild Mushroom & Cognac Mousse GFa

A light, velvety mousse enriched with wild mushrooms and cognac, paired with date, walnut & red onion confit and brown toast.

Beetroot, Pickled Radish, Feta, Fig & Garlic Honey GF VE

A vibrant medley of earthy beetroot, sharp pickled radish, creamy feta and roasted fig, drizzled with warm garlic honey.

Mains

Duo of Bronze Turkey Breast & Turkey Ballotine GFa

Served with truffle, cranberry & brioche stuffing, pigs in blankets and a rich pan gravy.

Fillet Steak GF

Prime fillet of beef, pan seared and topped with a truffle herb crust, accompanied by a red wine & bone marrow jus and a sprinkling of smoked salt.

Butter Poached Stone Bass GF

Gently poached in aromatic butter and served with a velouté of white wine, chive & crème fraîche, finished with shaved fennel and herb oil.

Wild Mushroom, Chestnut & Spinach Wellington VE

Golden pastry wrapped around a rich filling of wild mushrooms, roasted chestnuts and wilted spinach, served with caramelised shallots and a thyme infused vegetable jus.

All mains are served with traditional trimmings, a selection of fresh vegetables and potatoes.

Desserts

Gingerbread & Orange Cheesecake

Silky gingerbread cheesecake layered with orange compote and scented with citrus zest. Served with marmalade ice cream.

Traditional Christmas Pudding GFa VEa

A rich, steamed festive pudding infused with spiced rum soaked fruits, candied citrus peel and warming winter spices, finished with a silky brandy sauce.

Chocolate & Black Cherry Terrine

A layered terrine of smooth milk chocolate and macerated cherries, set to a smooth sliceable finish, served with spiced cherry compote and white chocolate ice cream.

Trio of English Farmhouse Cheese

A curated selection of English cheeses with fruit, chutney and crackers.

Coffee and Truffles

Filter tea or coffee and truffles. Alternative hot drinks available at an extra charge

GF

GFa

DF

V

VE

VEa

Gluten Free Gluten Free Adaptable Dairy Free

Vegetarian

Vegan

Vegan Adaptable

Please inform a member of staff of any allergen requirements as we do not list every ingredient on the menu descriptions. Some fish products may contain bones. Some of our dishes may contain traces of nuts and shellfish.

Our kitchen is not nut free. We cannot guarantee any dishes will be free of nut traces.

All items are subject to availability. Prices include VAT at the current rate.

A discretionary 7.5% service charge will be added to your bill.

How to book:

Please complete your guests' meal choices below and add your contact details, then hand this to a member of the team, who will confirm your booking.

Name:		
Email:		
Phone:		
Party size:	adults	children under 12

Allergies and Dietary Requirements:

If any guests have an allergy or special dietary requirement please refer to the allergen information on the menu overleaf before making your selection to ensure the dish is suitable. Please state the guest's name and specific requirements below.

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