

THE WATERFRONT

BAR & RESTAURANT

Set Price Party Menu

Minimum 6 people (speak to the team about kids options available)
2 courses £29.95 - add on an extra course for just £5 more

Starters

Beetroot & Gin Cured Salmon GFa

Delicately cured salmon with beetroot and gin, served with citrus pearls, lemon crème fraîche, pickled cucumber ribbons and micro herbs, served with toasted rye

Roasted Chestnut & Wild Mushroom Soup GFa

A velvety blend of roasted chestnuts and wild mushrooms, finished with thyme oil and crisp herbs, served with warm bread

Chicken & Brandy Pâté GFa

Silky chicken pâté enriched with sautéed mushrooms and thyme, served with house chutney, cornichons and toasted artisan bread

Winter Citrus & Maple Roast Vegetable Salad VE GF

Maple roasted squash, beetroot and tenderstem broccoli with bright citrus, pomegranate, pickled fennel and toasted seeds

Mains

Turkey Ballotine GFa

Apricot and herb stuffed rolled turkey breast with pig in blanket, winter sage and rich Madeira jus

Braised Beef GFa

Slow braised beef in a deep wine reduction, finished with a rosemary and smoked salt crumb

Vegan Beetroot Gnocchi VE

Hand rolled beetroot gnocchi tossed in herb oil, finished with truffle, crispy kale, toasted seeds and micro herbs

Festive Citrus Glazed Salmon GF

Crisp skinned pan roast salmon with spiced orange and cranberry glaze

All mains served with a selection of festive vegetables and herb roasted potato

Desserts

Traditional Christmas pudding GFa VEa

Classic steamed pudding with warm brandy sauce

Festive Dark Chocolate Torte GFa

Flourless dark chocolate torte with spiced chocolate ganache, winter berry compote and vanilla bean ice cream

Spiced Orange Crème Brûlée

Orange infused custard warmed with winter spices, finished with a crisp caramel top and candied orange

Salted Caramel Baileys Cheesecake

Baileys infused cheesecake with a salted caramel swirl and chocolate crumb

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.

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:	

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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