

Set Party Menu (1) 3 courses £27.90 - FREE DJ for 30+ (deposit non refundable)

Guests must order from the same menu, menus cannot be mixed

Gourmet bread roll and butter per person

starters

Chef's Soup du Jour, crusty bloomer and butter *GF (without bread)*

Prawn Cocktail, Marie rose sauce, crisp lettuce, wholemeal bread, lemon wedge *GF*

Thai Red Curry BBQ Prawns, char grilled garlic bread

Golden Breaded Mushrooms, blue cheese dip *V*

Depp Fried Breaded Camembert, cranberry compote *V*

Crusty Garlic Bread, topped with melted mozzarella *V*

mains

Roast Sirloin of Beef, stuffing, roast potatoes, sausage in bacon, gravy, Yorkshire pudding

Wild Boar Sausages, chefs gravy, red onion marmalade, mashed potatoes

Grilled Seabass Fillet, creamy mash potato, balsamic glaze, roasted vine cherry tomato *GF*

Chicken Supreme, luxurious dauphinoise potato, green peppercorn sauce *GF*

Garlic Mushroom Penne Pasta, creamy parmesan sauce *V*

Char Grilled Rump of Lamb, rosemary mashed potatoes, mint onion gravy *GF*

dessert

Rich Chocolate Brownie, hot chocolate sauce, Swiss vanilla ice cream

W'Edge Sticky Toffee Pudding, butterscotch sauce, Swiss vanilla ice cream

Lemon Tart, strawberry coulis, crème Chantilly

Cheese Selection, brie, cheddar and stilton, water biscuits, red onion marmalade

Luxury Swiss Ice Cream Selection, chocolate, vanilla pod, strawberry

all dishes are served with vegetables except those with pasta or fries

sides

chips/onion rings £2.5, sweet potato fries £2.9, mozzarella garlic bread £3.9,
cauliflower cheese £3, pigs in blankets £3

We cannot guarantee our food will be free from allergens, we recommend that those with SEVERE allergies do not eat. Please ask us for allergen information. We can cater for parties of up to 80. For parties of 40+, we will offer a reduced set menu.

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The WatersEdge

Canal Cottages

Bar - Dining - Accommodation

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Set Party Menu (2) 3 courses £22.90 - FREE DJ for 30+ (deposit non refundable)

Guests must order from the same menu, menus cannot be mixed

starters

- Chef's Soup du Jour, crusty bloomer and butter *GF (without bread)*
- Prawn Cocktail, Marie rose sauce, crisp lettuce, lemon wedge *GF*
- W'Edge Pâté of Chicken Livers, red onion marmalade, French bread
- Golden Breaded Mushrooms, blue cheese dip *V*
- Depp Fried Breaded Camembert, cranberry compote *V*
- Crusty Garlic Bread, topped with melted mozzarella *V*

mains

- Roast Topside of Beef, stuffing, roast potatoes, gravy, Yorkshire pudding
- Roast Loin of Pork, roasted garlic & pepper new potatoes, sage & apple gravy
- Grilled Salmon Fillet, creamy mash potato, chive white wine sauce *GF*
- Chicken Supreme, luxurious dauphinoise potato, green peppercorn sauce *GF*
- Garlic Mushroom Penne Pasta, creamy parmesan sauce *V*
- Chef's Cottage Pie, topped with mashed potato, served with chefs gravy *GF*

dessert

- Rich Chocolate Brownie, hot chocolate sauce, Swiss vanilla ice cream
- W'Edge Sticky Toffee Pudding, butterscotch sauce, Swiss vanilla ice cream
- Lemon Tart, strawberry coulis
- Luxury Swiss Ice Cream Selection, chocolate, vanilla pod, strawberry

all dishes are served with vegetables except those with pasta or fries

Sides

- chips/onion rings £2.5, sweet potato fries £2.9, mozzarella garlic bread £3.9,
- cauliflower cheese £3, pigs in blankets £3

We cannot guarantee our food will be free from allergens, we recommend that those with SEVERE allergies do not eat. Please ask us for allergen information. We can cater for parties of up to 80. For parties of 40+, we will offer a reduced set menu.

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