

The WatersEdge Christmas Menu 2018

Starters

Carrot, Parsnip and Roasted Garlic Soup, bread roll and butter
Hot Smoked Mackerel Salad, horseradish cream
Potted Chicken Liver Pate, red onion marmalade, French bread
Atlantic Prawn Cocktail, Marie rose sauce, wholemeal bread
Mushroom & Basil Tagliatelle, shaved parmesan

Mains

Roasted Supreme of Chicken Breast, dauphinoise potato, red pepper & tarragon cream sauce
Grilled fillet of Salmon, parsley mashed potato, shellfish cream sauce
Vegetable Wellington, chive and tomato cream sauce

Traditional Roast Turkey Crown

Homemade Yorkshire pudding, goose fat roast potatoes, rich gravy, sausage in bacon, chestnut cranberry stuffing, fresh seasonal vegetables

Roasted Topside of Beef, homemade Yorkshire pudding, rich gravy, goose fat roast potatoes, fresh vegetables
Vegan Nut roast, homemade Yorkshire pudding, roast potatoes, veggie gravy and seasonal vegetables

Desserts

Raspberry and Prosecco White Chocolate Roulade, crème Chantilly
Chocolate Brownie, rich chocolate sauce, crème Chantilly
Traditional Christmas Pudding, brandy sauce
Honeydew Melon, with lemon sorbet and fresh strawberries
Lemon Tart, chocolate sauce, raspberry coulis

Prices are subject to 10% service charge, deposit required at time of booking, full payment required prior to event

Lunchtimes Monday - Friday 2 Course Menu £15.90 / 3 Course Menu £18.90

Sunday - Tuesday Evenings £21.90

(Please note we can offer Dinner and Dance with a DJ to large parties booking Sunday - Tuesday evenings)

Dinner and Dance Evenings *til late with our resident DJ;

Wednesday - Thursday £25.90

Friday - Saturday £29.90

Cabaret Show Nights are priced individually - Please see the entertainment line up

BOOK NOW
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