



PRAWN COCKTAIL

Prawns and crayfish bound in a marie rose sauce served in a sourdough cob roll with mixed leaves, lemon and dill (A, B, C, D, G, J, L)

RUSTIC PORK, APRICOT & SAGE TERRINE

Served with a red onion and port marmalade with toasted brioche (A, C, G, J, L)

CREAMED BUTTER BEAN SOUP

Finished with Truffle oil, toasted pumpkin seeds, chives and served with a sourdough cob roll (A, G)

MINI CAMEMBERT

Baked with garlic and thyme served with toasted sourdough (A, G, J) GFO

Mains

FROM THE CARVERY CHOOSE FROM

CROWN OF TURKEY, ROAST BEEF OR HONEY GLAZED GAMMON

OR

SWEET POTATO, WILD MUSHROOM & SPINACH PITHIVIER

Served with a mushroom & thyme jus

ACCOMPANIED BY

Homemade Yorkshire pudding, pigs in blankets,

Sage, onion and cranberry seasoning

Roasted and dauphinoise potato and seasonal vegetables

(PLEASE SEE ALLERGENS SIGN NEXT TO THE CARVERY)

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce, brandy snap and honeycomb ice-cream (A, C, F, G, H, L)

CHOCOLATE PROFITEROLES

Filled with Chantilly cream and Salted caramel sauce (A, C, F, G)

LEMON POSSET

Served with vanilla shortbread (A, C, G)

CARDAMON AND ORANGE BROWNIE

Served with candied orange (C, F, G, L) GF

EXOTIC FRUIT SALAD

Served with raspberry sorbet

Christmas Booking & Menu Selection

Party Name:											-
Address:											_
Contact Name 8	k Numb	er:									
PLEASE CIRCLEY	OUR PR	EFERR	ED SE/	ATING	TIME:	12.00	12	.30	1.00	1.30	
Email:											_
	CKTAIL			NBERT			PUDDING	ES	SET	E BROWNIE	0
NAME:	Prawn Cocktail	TERRINE	SOUP	MINI CAMENBERT	CARVERY	PITHIVIER	CHRISTMAS PUDDING	PROFITEROLES	LEMON POSSET	CHOCOLATE BROWNIE	FRUIT SALAD
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Gluten Free Options Available. Please advise your dietary requirements on your pre-order and to your server on the day.

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish / E Peanuts / F Soya beans / G Milk H Nuts / I Celery / J Mustard / K Sesame / L Sulphites / M Lupin / N Molluscs

Christmas Day

Christmas Day Menu will be served between 12 noon and 1:30pm.

Seating times will be allocated at the time of booking.

The Waterfront Inn will be closing at 4:00pm to all customers.

Full payment and pre-orders required at the time of booking.

All payments are non-refundable and non-transferable.

