

Crompton's at

The Waterside
BAR & RESTAURANT

Christmas Menu



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Christmas Party Menu

Running from 1st to 24th December 2018

To Start

Roasted Tomato & Basil Soup V

Served with a lightly toasted bread roll.

Fishcake

Smoked haddock & mozzarella fishcake, sat on a bed of rocket, served with a pot of lemon mayonnaise dip.

Baked Camembert V ni

A whole rich creamy French Camembert studded with cranberries, garlic & rosemary, served with crusty bread & a brandy apple chutney.

Pate

Duck & apricot pate, paired with a sweet tomato & chilli chutney, served with lightly toasted bread.

For Mains

Turkey

Slowly roasted crown of turkey, served with roast potatoes, chef's seasonal vegetables, classic bacon wrapped chipolatas & homemade stuffing, finished with a rich turkey & sage gravy.

Herb Crusted Cod

Pan roasted cod fillet with a herb crusted topping, served with saffron mash & lemon butter sauce.

Rump Steak

A 10^{oz} rump steak cooked to your liking, served with triple cooked hand cut chips, field mushroom, grilled tomato, drizzled in a creamy peppercorn sauce.

Brie & Red Onion Tart V

Served on a bed of fresh rocket topped with vegetarian Parmesan shavings.

Desserts

Traditional Christmas Pudding

Crompton's Cheesecake

Apple Pie

Chocolate Fudge Cake

- A classic steamed pudding with a generous helping of home made brandy sauce.
- Homemade 'New York' style cheesecake, served with a mulled wine coulais.
- A deep filled apple pie served with piping hot custard.
- A gooey chocolate fudge cake served warm with a raspberry ripple ice cream side.

Looking for the perfect place to hold your Christmas party or works outing?, then look no further, we can cater for your every need. The restaurant can be booked as a private venue for a minimum of 60 diners, DJ & singer available, please ask for further details.

12 noon to 4.45pm £ 24.50 per head
5.00pm till late £ 28.50 per head

Christmas Day

Serving from 12 noon

To Start

Chunky Vegetable & Lentil Soup V

Served with a lightly toasted bread roll.

Prawns & Melon Cocktail

A classic cocktail of prawns & honeydew melon topped with Marie rose sauce, served with a toasted mini tin loaf.

Vegan Tagine V

A lightly spiced vegan tagine with butternut squash, cauliflower, mixed beans, red peppers & cranberries.

Chicken Liver, Port & Brandy Pate

Served with Melba toast & chef's chutney.

Lamb Noisette

Lamb noisette, slowly cooked to medium, served with a minted pea puree.

Desserts

Traditional Christmas Pudding

Chocolate Orange Mousse

Cheesecake

Waterside Cheese Board

Apple Tart Tartin.

- A classic steamed pudding with a generous helping of brandy sauce.
- Simply served cold with pouring cream.
- Mandarin & white chocolate cheesecake, topped with a seasonal fruit coulis.
- A selection of the finest cheeses served with all the trimmings.
- Served with lashings of hot custard.

For Mains

The Turkey

Slowly roasted crown of turkey, served with all the trimmings, classic bacon wrapped chipolatas & homemade stuffing, finished with a rich turkey & sage gravy.

Stuffed Pork Loin

Delicately cooked pork loin stuffed with apples, walnuts, sage & onion stuffing, drizzled in a cider jus.

Fillet Beef Wellington. (on by popular demand)

A medium cooked fillet steak topped with seasonal pate, mushroom duxelle & Parma ham encased in a light puff pastry, drizzled in a port & Rioja jus.

Lobster

A half grilled lobster topped with sautéed prawns, drizzled in a thermador sauce, topped with a Parmesan crust.

Roasted Med. veg Parcel V

A selection of chef's Mediterranean vegetables, roasted with feta cheese & cranberries, wrapped in puff pastry served with chef's Christmas vegetables & lightly spiced Provencal sauce.

ALL MAINS SERVED WITH SEASONAL VEGETABLES & POTATOES*.

3 Course Dinner, £ 67.50 per head

12 noon till late, children up to 12 yrs £ 30.00
(separate menu available)

* vegetarian potatoes will be cooked in vegetable oil

Please return this section of the deposit slip as soon as possible to secure your booking, complete with a £ 10.00 per head non- refundable deposit. The lower section of this form is to be completed and returned with the full balance payment to reach us by no later than the 1st December 2018.(see T&C's below. Any late returns may result in you not securing your booking, thank you.)

Name/Company Tel no.....
 Date of dining Dec. 2018 Time of dining
 E-mail address No. in party
 Address Post code

Christmas Party Menu

<i>To Start</i>		
Tomato Soup 'v'		
Fishcake		
Baked Camembert 'v' 'n'		
Pate		
<i>For Mains</i>		
Turkey		
Cod		
Rump Steak		
Vegetarian Tart 'v'		
<i>Desserts</i>		
Traditional Christmas Pudding		
Cheesecake		
Apple Pie		
Chocolate Fudge Cake		

Christmas Day

<i>To Start</i>		
Veg Soup 'v'		
Prawn Cocktail		
Pate		
Lamb Noisette		
Vegan Tagine		
<i>For Mains</i>		
The Turkey		
Fillet Wellington		
Lobster		
Pork		
Vegetarian Wellington 'v'		
<i>Desserts</i>		
Traditional Christmas Pudding		
Mousse		
Homemade Cheesecake		
Waterside Cheese Board		
Apple Tart		

Name/Company Tel no.....
 Date of diningDec. 2018 Time of dining No. in party
 Total cost £..... Deposit paid £..... Balance encl. £.....

Please note: we will prepare only one food & bar bill, however, drinks can be individually purchased from the bar. All weights are approximate uncooked - some dishes may contain traces of nuts - some fish may still have small pin bones present, we will endeavor to remove all noticeable bones but please check prior to consumption. Separate allergy menu available upon request. All food prepared in a kitchen where nut traces are present. **ALL** Deposits are non refundable. Any cancellations made (in part or whole) will be deemed as follows:- 14 days prior to the date of dining, the amount per head will be credited (excluding deposit(s)) against your account. 7 days prior to the date of dining no credit will be raised.