

The Waterside

BAR : ROOMS : RESTAURANT



Christmas Menu

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Christmas Party Menu

Running from 1st to 24th December 2021

To Start

Roasted Root Vegetable & Cumin Soup V

Topped with parsnip crisps & served with a artisan roll & butter.

Over Baked Camembert

Camembert infused with basil & sun dried tomatoes, served with a sweet onion chutney & a artisan roll.

Cured Smoked Scottish Salmon & Prawns

Topped with crème fraiche, served with pickled ginger & radish salad.

Chicken, Pancetta & Leek Terrine

Served cold, accompanied by a brandy pear & apple chutney with artisan bread.

Roasted Asparagus & Goats Cheese V

Oven baked goats cheese topped with grilled asparagus & balsamic glaze.

For Mains

Turkey

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

Roast Rib-Eye Of Beef

Served with a giant Yorkshire pudding & Roberto port sauce.

Poached Salmon Fillet

Served with a spinach & sage bubble & squeak, drizzled with a Chablis saffron sauce.

Mediterranean Goats Cheese Veg Tart V

Pastry crust filled with roasted vegetables, topped with goats cheese, accompanied with salad leaves & rainbow beetroot.

ALL MAINS SERVED WITH SEASONAL VEGETABLES & POTATOES*.

Desserts

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|-------------------------------|--|
| Traditional Christmas Pudding | - A classic steamed pudding with a generous helping of home made brandy sauce. |
| Crompton's Cheesecake | - Chef's homemade Creme de Menthe infused 'After 8' style cheesecake. |
| Banana Bread & Butter Pud | - Simply served with piping hot custard. |
| Trio of Mini Pastries | - Selection of a praline profiterole, a pastel de nata & a chocolate filled beignet. |

...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 or separate areas, please ask for further details

12 noon to 4.45pm

5.00pm till late

2 courses: £19.95 3 courses: £23.95

2 courses: £23.95 3 courses: £28.95

Christmas Day Menu

Serving from 12 noon to 4.30pm

To Begin

A glass of complimentary bucks fizz on arrival (non alcoholic also available)

Starters

Roasted Tomato & Red Pepper Soup V

Topped with Parmesan crisps, served with a warm artisan bread roll & butter.

Prawn & Lobster Tail Cocktail

Fresh lobster tails & cold water prawns topped with Marie Rose sauce, dusted with smoky paprika & accompanied by a mini tin loaf

Triples Bird Terrine

Chicken, duck, goose & bacon terrine served cold with apricot chutney & a crispy sage leaf salad.

Pecorino Cheese & Walnut Tart V

A rich short crust pastry case filled with Pecorino cheese, ground walnuts & white onion, served on a bed of truffle oil dressed leaves.

Desserts

Traditional Christmas Pudding
Cheesecake
Apple & Blackberry Pie
Chocolate & Orange Present
Waterside Cheese Board

- A classic steamed pudding with a generous helping of brandy sauce.
- Homemade vanilla & Baileys infused cheesecake served with a shot of Irish cream.
- A deep filled pie, served with piping hot custard.
- A dark chocolate cube with blood orange, served with an edible Grenache spoon.
- A selection of Wensleydale & cranberry, Erie, Stilton & smoked Cheddar accompanied by grapes, celery & crackers.

For Mains

Traditional Turkey Roast

Served with roast potatoes, chef's seasonal vegetables, classic bacon wrapped chipolatas homemade stuffing, finished with a rich turkey gravy.

'The Duke' Fillet Beef Wellington

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

Seared Halibut & Chorizo

Fresh pan fried halibut coated with Spanish chorizo crumb, served with a lightly spiced pimento sauce.

Lamb Loin Rack

Lamb loin served on the bone, coated in fresh mint & panko crumb, served with a red port juniper berry jus.

Goats Cheese & Nut Roast Wellington V

Goats cheese & lightly spiced roast vegetables wrapped in filo pastry, cooked to golden brown & served with a vegetarian gravy.

ALL MAINS SERVED WITH SEASONAL VEGETABLES & POTATOES*.

Tuffles to finish

Christmas Dinner, £ 80.00 per head

12 noon till 4.30pm, children up to 12 yrs £ 40.00
(Separate menu available)

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 2021.(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. 2021	Time of dining
E-mail address	No. in party
Address	Post code

Christmas Party Menu

<i>To Start</i>	
Vegetable Soup 'v'	
Camembert	
Salmon & Prawns	
Terrine	
Asparagus & Goats Cheese	
<i>For Mains</i>	
Turkey	
Ribeye	
Salmon	
Mediterranean Tart 'v'	
<i>Desserts</i>	
Traditional Christmas Pudding	
Homemade Cheesecake	
Banana Bread & Butter Pudding	
Trio of Patiseries	

Christmas Day

<i>To Start</i>	
Soup 'V'	
Prawn & Lobster Cocktail	
Terrine	
Perconi Cheese & Walnut Tart	
<i>For Mains</i>	
Turkey	
Fillet Wellington	
Halibut & Chorizo	
Lamb Loin Rack	
Goats Cheese Wellington 'v'	
<i>Desserts</i>	
Traditional Christmas Pudding	
Homemade Cheesecake	
Apple & Blackberry Pie	
Dark Choc & Orange Present	
Cheese Board	

Name/Company	Tel no.....
Date of diningDec. 2021	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 - 'n' = 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.