



CHRISTMAS

—♦♦♦ at ♦♦♦—  
*The Waterside*

2023





# Christmas Day at the Waterside

GLASS OF BUCKS FIZZ ON ARRIVAL

*Let's Begin...*

## **TOMATO & ROASTED RED PEPPER SOUP**

Finished with crumbly Lancashire cheese, served with artisan bread.

## **PRAWN & CRAYFISH COCKTAIL**

Atlantic prawns & crayfish, topped with home made Marie Rose sauce, served with artisan bread.

## **GRILLED THREE CHEESE TART**

Shortcrust pastry tart filled with goats, feta & cheddar cheese, together with caramelised onions & beetroot, served with a side salad, drizzled in a tangy balsamic syrup.

## **HAM HOCK, SMOKED BACON & LEEK TERRINE**

Served cold with a winter chutney & pickled veg accompanied by warm artisan bread.

*To Conclude...*

## **TRADITIONAL CHRISTMAS PUDDING**

Laced with brandy cream sauce

## **WHITE CHOCOLATE & IRISH CREAM CHEESECAKE**

Homemade cheesecake loaded with white chocolate & Baileys served with a shot of pure Irish cream.

## **CHEESE BOARD**

Selection of Wensleydale & cranberry, Brie, Stilton & smoked Cheddar accompanied by grapes, celery & biscuits with a shot of port

## **HOMEMADE CHOCOLATE SPONGE CAKE**

Served hot, topped with gooey chocolate sauce & a scoop of vanilla ice cream, garnished with smashed honeycomb pieces

## **VANILLA POD CRÈME BRÛLÉE**

Homemade Vanilla pod creme brulee, served with a winter berry fruit compote & freshly baked shortbread.

*The Main Event...*

## **TRADITIONAL TURKEY DINNER**

Served with pigs in blankets, homemade Yorkshire pudding & stuffing, finished with our signature meat gravy

## **FILLET STEAK ROSSINI**

Cooked to your preference, fillet steak topped with a rich duck pate, served on toasted crouton, finished with a red wine & port reduction

## **HALIBUT**

Pan seared herb crusted halibut fillet, served with crushed new potatoes, finished with a champagne foam

## **FIG, MUSHROOM & CHESTNUT ROAST WELLINGTON 'V'**

Mushrooms, chestnuts with lightly spiced figs & vegetables wrapped in golden puff pastry, served with vegetarian gravy.

## **DUCK BREAST**

Pan seared duck breast served pink, topped with a blackberry & crème de cassis reduction.

**ALL OF THE ABOVE ARE SERVED WITH CHEF'S SEASONAL VEGETABLES & ROAST POTATOES.**

**£95 Per Person • £40 Children Under 12\***



# Christmas at the Waterside Party Menu

SERVED FROM 1ST- 24TH DECEMBER 2023

## *Starters*

### **ROOT VEGETABLE SOUP**

Carrot & squash soup served with sweet potato crisps.

### **BREADED BRIE**

Wedges of brie in breadcrumbs cooked till golden,  
served with a cranberry & chilli chutney.

### **WILD GAME TERRINE**

Homemade terrine served with an apple & pear chutney  
accompanied by Melba toasat.

### **SMOKED SALMON**

Scottish smoked salmon served with pickled cucumber salad,  
topped with a lime creme fraiche & wholemeal bread.

## *Desserts*

### **TRADITIONAL CHRISTMAS PUDDING**

Laced with brandy cream sauce

### **WATERSIDE CHEESECAKE**

Homemade toffee vanilla cheesecake

### **MIXED ICE CREAM**

3 scoops of mixed luxury ice cream

### **CHOCOLATE ORANGE BROWNIE**

Served with mandarin flavoured ice cream

## *Main Course*

### **TRADITIONAL TURKEY DINNER**

Served with pigs in blankets, homemade Yorkshire pudding, stuffing, roast potatoes  
& fresh vegetables drizzled in a rich meat gravy

### **SIRLOIN STEAK**

Sirloin steak cooked to your preference, served with handcut fat chips, grilled tomato  
& flat cap mushroom, drizzled in a peppercorn sauce

### **HAKE & SAMPHIRE**

Oven baked hake finished with a samphire, tarragon & dill glaze, served with potato gratin & fresh vegetables.

### **VEGETABLE LASAGNE 'V'**

Homemade lasagne with mushroom, spinach & aubergines between sheets of pasta with a rich tomato sauce,  
served with garlic dough balls.

**3 Courses £24.95 - 12:00pm - 4:45pm • 3 Courses £29.95 - 4:45pm - late**



# CHRISTMAS

at

## The Waterside



### Christmas Day Pre-order Form

<i>Starters</i>	QTY
Tomato & Roasted Red Pepper Soup	<input type="text"/>
Prawn & Crayfish Cocktail	<input type="text"/>
Grilled Three Cheese Tart	<input type="text"/>
Ham Hock, Smoked Bacon & Leek Terrine	<input type="text"/>
<i>Main</i>	QTY
Traditional Turkey Dinner	<input type="text"/>
Fillet Steak Rossini	<input type="text"/>
Halibut	<input type="text"/>
Fig, Mushroom & Chestnut Roast Wellington 'V'	<input type="text"/>
Duck Breast	<input type="text"/>
<i>Desserts</i>	QTY
Traditional Christmas Pudding	<input type="text"/>
White Chocolate Cheesecake	<input type="text"/>
Cheese Board	<input type="text"/>
Homemade Chocolate Sponge Cake	<input type="text"/>
Vanilla Pod Creme Brulee	<input type="text"/>

### Party Pre-Order Form

<i>Starters</i>	QTY
Root Vegetable Soup	<input type="text"/>
Breaded Brie	<input type="text"/>
Wild Game Terrine	<input type="text"/>
Smoked Salmon	<input type="text"/>
<i>Main</i>	QTY
Traditional Turkey Dinner	<input type="text"/>
Sirloin Steak	<input type="text"/>
Hake & Samphire	<input type="text"/>
Vegetable Lasagne 'V'	<input type="text"/>
<i>Desserts</i>	QTY
Traditional Christmas Pudding	<input type="text"/>
Waterside Cheesecake	<input type="text"/>
Mixed Ice Cream	<input type="text"/>
Chocolate Orange Brownie	<input type="text"/>

Name of booking:

.....

Date of booking: ..... Time of booking: .....

Number in party:

Adults: ..... Children: .....

PLEASE NOTE: A £10.00 per person NON REFUNDABLE deposit is required upon booking with the full payment before the 1st December. Your completed pre order is to be received by the 7th December 2023

Please use above order form for all pre orders.