



The Waterside
BAR, ROOMS & RESTAURANT

Christmas 2025



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Christmas Day



£110 Per Adult • inc Glass of Bucks Fizz ...£40 Children Under 12*

Let's Begin...

ROASTED VINE TOMATO SPRITZ SOUP 'V'

Infused with winter herbs, cream, spiced croutons & crumbled Wensleydale.

RAINBOW BEETROOT & GOATS CHEESE TART

Slices of rainbow beetroot with creamy goat's cheese & caramelised red onion in a buttery case, finished with a balsamic & sun-blush tomato salad.

PRAWN & LOBSTER COCKTAIL

Atlantic prawns tossed with lobster tails, sat on a bed of crispy gem lettuce, topped with a classic Marie Rose sauce, dusted with smoked paprika.

ASIAN SPICED DUCK LEG

Infused with warming festive spices & a delicate Asian twist, glazed with star anise, cinnamon & soy, served with clementine, pomegranate salad with raspberry dressing.

The Main Event...

**ALL BELOW ARE SERVED WITH DUCK FAT ROASTIES,
HONEY-GLAZED PARSNIPS & SPROUTS WITH PANCETTA.**

TRADITIONAL TURKEY DINNER

Roast turkey served with a Yorkshire pudding, stuffing, rich winter jus & all the trimmings!

VENISON LOIN

Pan-seared venison loin with a velvety red wine & juniper reduction, finished with glazed chestnuts & a subtle drizzle of truffle oil.

LOBSTER THERMIDOR

Succulent lobster tail poached in a rich cognac-infused cream sauce with hints of Dijon mustard, finished with fresh tarragon & a delicate zest of citrus.

SPINACH, APRICOT & CHESTNUT ROAST WELLINGTON 'V'

Tender spinach, sweet apricot & roasted chestnuts encased in golden puff pastry, served with a rich winter vegetable jus & a hint of fresh herbs.

BEEF WELLINGTON

Prime beef fillet encased in golden puff pastry with a rich duxelle pate, layered with prosciutto, served with a decadent red wine, truffle & winter herb jus.

To Conclude...

TRADITIONAL CHRISTMAS PUDDING

Steamed to perfection, served with a lashings of hot cognac infused crème anglaise.

ROLO & IRISH CREAM CHEESECAKE

Irish cream-infused cheesecake studded with Rolo caramel pieces, finished with shards of golden honeycomb & a shot of Irish cream!

ORANGE & COINTREAU BREAD & BUTTER PUDDING

Layers of brioche soaked in a spiced Cointreau & orange custard, finished with a silky creme anglaise & a sprinkling of candied orange peel.

WATERSIDE CHEESE BOARD

A curated selection of Wensleydale with cranberry, creamy Brie, pungent Stilton & smoked Cheddar, elegantly presented with fresh seasonal crudites, finished with a festive shot of rich ruby port.

**Separate children's menu available*



Christmas Party

2 course £34.95....3 Courses £37.95

SERVED FROM 28TH NOV - 24TH DECEMBER 2025

To Start

BACON MINSTRONE SOUP

A rustic Italian-style soup with smoked bacon lardons, pasta, beans & root vegetables, simmered in a rich tomato & herb broth, served with crusty bread for dipping.

CAMEMBERT WHEEL

Oven-baked Camembert studded with fragrant sage, served with warm truffle focaccia bread for a decadent & indulgent festive treat.

SALMON ROULADE

Thinly sliced smoked salmon rolled with whipped cream cheese, lemon zest, fresh dill, served chilled with micro herbs & a crisp cucumber salad with wholemeal bread.

HAM HOCK & PEA TERRINE

Slow-cooked ham hock layered with sweet garden peas, set in a savoury jelly, served with pickled shallots, pea shoots & baby watercress, finished with a touch of mint & crusty wholemeal bread.

Main Course

TURKEY DINNER

Roast turkey served with a Yorkshire pudding, stuffing, rich winter jus & all the trimmings!

BEEF SHORT RIB

Succulent beef short rib, slow-braised until tender, served with a rich red wine & winter herb jus, accompanied by silky celeriac mash.

SALMON LOIN

Delicate cod loin, pan-seared to perfection, served with creamy dauphinoise potatoes, finished with a rich saffron velouté, winter greens, with a touch of citrus zest.

GOATS CHEESE & FETA TART 'V'

Buttery puff pastry filled with creamy goat's cheese & tangy feta, baked to golden, served with a vibrant wild beetroot salad, finished with a drizzle of balsamic reduction.

For Dessert

TRADITIONAL CHRISTMAS PUDDING

Steamed to perfection, served with a lashings of hot cognac infused crème anglaise.

OREO BROWNIE

Rich, homemade chocolate brownie layered with crushed Oreo biscuits, served with a scoop of creamy vanilla ice cream, finished with a drizzle of chocolate ganache & a dusting of cocoa.

APPLE, RHUBARB & CINNAMON CRUMBLE

Tender baked apples & tangy rhubarb, with spiced cinnamon, nutmeg, & a hint of clove, topped with a golden buttery crumble, served with a generous pour of silky crème anglaise.

CHEESECAKE

Our famous homemade Irish cream & white chocolate cheesecake, finished with a rich chocolate sauce.

PLEASE KINDLY INFORM US KNOW OF ANY KNOWN ALLERGIES WHEN BOOKING.

All noticeable bones from our filleted fish dishes will be removed, however, some small bones may still be present. Food produced in a kitchen where flour, nuts & nut products are present



Christmas 2025

at

The Waterside



Christmas Day Pre-Order Form

Starters	QTY
Vine Tomato Soup	
Beetroot & Goats Cheese Tart	
Prawn & Lobster Cocktail	
Duck Leg	

Main	QTY
Turkey	
Venison Loin	
Lobster Thermador	
Spinach Apricot Tart	
Beef Wellington	

Desserts	QTY
Christmas Pud	
Cheesecake	
Bread & Butter Pudding	
Cheese Board	

Party Pre-Order Form

Starters	QTY
Bacon Minestrone Soup	
Camembert	
Salmon Roulade	
Ham Hock Terrine	

Main	QTY
Turkey	
Beef Short Rib	
Salmon Loin	
Goat's Cheese Tart	

Desserts	QTY
Christmas Pud	
Brownie	
Apple & Rhubarb Crumble	
Cheesecake	

NOTES

PLEASE NOTE: A £10.00 per person NON REFUNDABLE deposit is required upon booking
For Christmas Party bookings we will require full payment 7 days before your reservation
time along with FULL pre-order.

For Christmas Day reservations we with the full payment before the 1st December. Your completed pre order is to be
received by the 7th December 2025. Please use above order form for all pre orders.