



The Waterside  
BAR ROOMS & RESTAURANT

Christmas  
2026



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[watersidebarrestaurant.com](http://watersidebarrestaurant.com)



# Christmas Party

2 Courses £36.95 • 3 Courses £39.95

## *Gather Around...*

### Roasted Squash & Sweet Potato Soup 'V'

Finished with a rich honey crème fraîche & crispy sweet potato, served with a fresh bread roll

### Smooth Chicken & Duck Pate

A combined pate cooked in smooth aged Cognac with a flavourful fig chutney, served with warm toasted brioche & caramelised figs

### Camembert 'V'

Creamy Camembert stuffed with garlic & sage, served with sour-dough & a clementine chilli chutney

### Scallops & Asparagus

Seared King scallops with asparagus tips, with a vibrant cauliflower & ginger puree

## *The Feast...*

### The Bird

Traditional turkey dinner served with duck fat roast potatoes, honey glazed parsnips & carrots, Brussels sprouts, pigs in blankets, sausage & sage stuffing & a hearty helping of our homemade gravy

### Waterside Sirloin

Tender sliced sirloin, served with triple cooked chips & a celeriac puree, finished with a rich Coca-Cola jus

### Salmon Fillet Risotto

Seared salmon fillet risotto with spinach, asparagus & pecans, finished with egg yolk & truffle oil

### Mushroom Tarragon Roast Loaf 'V'

Served with crispy roast potatoes, honey glazed parsnips & carrots, Brussels sprouts & vegetarian gravy

## *A Little Indulgence...*

### Traditional Christmas Pudding

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

### Festive Yule Log

Chocolate yule log stuffed with creamy chocolate mousse, finished with salted caramel pretzel ice cream

### Apple & Rhubarb Crumble

Served with lashings of piping hot custard

### Toffee & Apple Cheesecake

Creamy toffee & apple cheesecake, topped with sweet toffee pieces & dehydrated apple

PLEASE KINDLY INFORM US 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.

\* separate menu available for children under 12



# Christmas Day



£115.00 Per Adult • Glass of Bucks Fizz • £40 Children Under 12\*

## *First Impressions...*

### **Roasted Parsnip & Carrot Soup 'V'**

Finished with seasonal chestnuts & crème fraîche

### **Prawn & Lobster Cocktail**

Finished with a creamy Marie Rose sauce & a soft tin loaf

### **Duck Terrine**

Finished with sweet candied cranberries, whipped duck fat butter & warm bread

### **Goats Cheese Parcel 'V'**

Creamy goats cheese & sun-blushed tomatoes in a crunchy filo parcel, with a vibrant beetroot & clementine salad

## *The Centrepiece...*

*All below are served with duck fat roast potatoes, honey glazed carrots, parsnips & Brussels sprouts*

### **Traditional Turkey Dinner**

Classic roast turkey served with a Yorkshire pudding, seasoned stuffing, pigs in blankets, rich winter jus

### **Surf & Turf**

Tender fillet steak combined with a succulent lobster tail, finished with a rich Bordelaise sauce

### **Pistachio Lamb Rack**

Lamb rack with a Pistachio, mint & rosemary panko crust, finished with a sweet juniper berry & gooseberry gin jus

### **Pan Fried Halibut**

Pan fried halibut in a rich lobster bisque glaze, topped with fresh Atlantic King prawns

### **Goats Cheese & Pumpkin En Croute 'V'**

Roasted pumpkin & creamy goats cheese with spinach encased in a golden buttery puff pastry

## *The Finishing Touch...*

### **Classic Christmas Pudding**

Steamed to perfection, served with lashings of hot Cognac infused crème anglaise

### **After Eight® Cheesecake**

Silky mint-infused cheesecake on a rich biscuit base, served with a shot of crème de menthe

### **Terry's® Chocolate Orange Brownie**

A gooey homemade brownie, served with luxury vanilla pod ice cream, drizzled in Grand Marnier liqueur

### **Waterside Cheeseboard**

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

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# Christmas Order Forms

2026

Name of Booking .....

Date Of Booking .....

Time Of Booking ..... No. in Party .....

Adults ..... Children .....

## Party Pre-Order

| Starters | Qty |
|----------|-----|
|----------|-----|

Sweet Potato Soup

Duck Pate

Camembert

Scallops & Asparagus

| Mains | Qty |
|-------|-----|
|-------|-----|

The Bird

Sirloin

Salmon Risotto

Mushroom Roast Loaf

| Desserts | Qty |
|----------|-----|
|----------|-----|

Christmas Pud

Yule Log

Apple & Rhub. Crumble

Cheesecake

## Christmas Day Pre-Order

| Starters | Qty |
|----------|-----|
|----------|-----|

Carrot & Parsnip Soup

Prawn & Lobster Cocktail

Duck Terrine

Goats Cheese Parcel

| Mains | Qty |
|-------|-----|
|-------|-----|

Turkey

Surf & Turf

Lamb Rack

Halibut

Goats Cheese En Crouete

| Desserts | Qty |
|----------|-----|
|----------|-----|

Christmas Pud

Cheesecake

Choc. Orange Brownie

Cheeseboard

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 require  
the full payment before the 1st December. Your completed pre order is to be received by  
the 7th December 2026. Please use above order form for all pre orders.