

# FESTIVE FAYRE AT THE WATERFRONT

from Sunday 2nd December  
to Monday 24th December



## STARTERS

**MUSHROOM & CHESTNUT SOUP** | sour cream & chive | warm bread (V) (BFA)

**CHICKEN LIVER PÂTÉ** | toasted bread | rocket | spiced apple chutney (BFA)

**MEDITERRANEAN VEGETABLE CROSTINI** | crispy kale (V) (BFA)

**SMOKED MACKEREL** | grape, caper, shallot & dill relish | crispy croutons | watercress salad

## MAINS

**ROASTED STAFFORDSHIRE TURKEY** | roasted potatoes | swede & carrot mash | honey-glazed parsnips | brussel sprouts, | sage & onion stuffing | gravy (BFA)

**VEGETABLE WELLINGTON** | butternut squash | beetroot | spinach | tomato sauce | watercress salad (V)

**BRAISED BLADE OF BEEF** | potato & chorizo hash | roasted onion | winter greens | red wine jus (BFA)

**SEA BASS FILLETS** | herb-crushed potatoes | roasted leeks | white wine & pancetta fricassée sauce (GF)

**SLOW ROAST PORK BELLY** | mash potato | black pudding | butternut squash | savoy cabbage | cider jus

## DESSERTS

**CHRISTMAS PUDDING** | brandy sauce | white chocolate & cranberry shard

**DARK CHOCOLATE MOUSSE** | brandy poached clementine | chocolate & orange crumb (V)

**VANILLA & COCONUT PANNACOTTA** | salted caramel sauce | toasted coconut | mint dust (V)

2 COURSES  
3 COURSES

£18.50 PER PERSON  
£23.50 PER PERSON