

FESTIVE FAYRE AT THE WATERFRONT

from Sunday 1st December
to Tuesday 24th December



STARTERS

HAM HOCK TERRINE | roasted red onion | mixed leaves | herb sourdough | shallot dressing **GFA**

SALMON AND DILL FISHCAKE | citrus mayonnaise | caper and watercress salad **GF**

ROAST PARSNIP SOUP | crispy sage | chunky sourdough **V GFA**

GARLIC CHESNUT MUSHROOM | toasted pine kernels | home-made focaccia **V GFA**

MAINS

ROASTED STAFFORDSHIRE TURKEY | roasted potatoes | honey-glazed carrots and parsnips | brussel sprouts | sage & onion stuffing | pig in blanket | gravy **GFA**

BEEF SHORT RIB | horseradish and parsley mash potato | roasted baby carrots | red wine jus **GF**

PAN-SEARED COD | diced potatoes | tendersteam broccoli | pea, leek & lemon cream sauce **GF**

FESTIVE BUTTERNUT ROAST | lentils | onions | cranberry | spinach | tomato herb glaze | rocket and toasted pine kernels **V VG**

PORK MEDALLIONS | basil hasselback potato | savoy and spinach cream | apple and apricot sauce **GF**

DESSERTS

CHRISTMAS PUDDING | brandy sauce | vanilla strawberry

ORANGE POLENTA CAKE | whiskey passion fruit syrup | toasted almonds **GF**

MULLED SPICE POACHED PEARS | rum chocolate sauce | pecan brittle **VG**

SELECTION OF ENGLISH CHEESES (£3 supplement) | apple and plum chutney | home-made digestive | crackers **GFA**

2 COURSES
3 COURSES

£20.50 PER PERSON
£25.50 PER PERSON