



WATERSIDE

BISTRO

CHRISTMAS MENU

2 Course: £26.95pp / 3 Course: £32.95

Children: £14.95 for 2 courses / £16.95 for 3 courses

Served Monday 2 Dec to Mon 23 Dec

Available 7 days a week / Lunch & Dinner (except Sunday lunch)

Available by Pre-Order & Non-refundable Deposit of £5 per person

Bookings are confirmed once the Deposit is paid

STARTERS

Classic French Onion Soup served with a Gruyère Crouton

Grants Oak Smoked Salmon with Crispy Capers, Cucumber ribbons with a Dill and Mustard sauce

Chicken Liver Pate with pink pepper butter, toasted bread & Apple Cider Chutney and Rustic Croutons

Wild Sautéed Mushrooms, with a Creamy Garlic & white wine sauce, served on Crusty Bread

MAINS

Roasted Turkey with Pigs in Blankets, garlic and rosemary roasted potatoes, glazed parsnips, chestnut & apricot stuffing, cranberry sauce

Fillet of Hake served with a medley of provencal vegetables, garlic, onions, mushrooms and tomatoes and rosemary and garlic potatoes.

Braised Berry Pomeroy Pheasant Coq Au Vin in a sauce of red wine, mushrooms, onions and bacon

Garlic Lemon Roasted Romesco Cauliflower on buttered bean Tahini mash, with seasonal greens

DESSERTS

Warm Christmas Pudding with a brandy sauce or clotted cream ice cream

Limoncello Lemon Posset with winter berry compote, shortbread biscuit

Sticky Toffee Pudding with butterscotch, clotted cream ice cream

Chocolate & Orange Crème Brûlée with shortbread biscuit

Westcountry Cheese Board: Cheddar, Devon Blue & Cornish Brie, crackers, celery & apple, apple & cider chutney (£4.50 supplement)

vg: vegan / NGCI: no gluten-containing ingredients.

Please see customer allergen information sheet and ask about allergens if you have any dietary requirements.

watersidebistro.com