



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

Classis French Onion Soup served with a Gruyère croutons

Grants Oak Smoked Salmon with crispy capers, cucumber ribbons with a dill and mustard sauce

Chicken Liver Pate with rustic croutons

Wild Sauteed Mushrooms, with a creamy garlic & white wine sauce, served with crusty bread

MAINS

Roasted Turkey with pigs in blankets, garlic and rosemary roasted potatoes, glazed parsnips, chestnut & apricot stuffing, cranberry sauce and seasonal vegetables

Fillet of Hake with a prawn and caper butter, celeriac puree, seasonal vegetable plus garlic and rosemary potatoes

A Ballotine of Pheasant wrapped in smoked bacon, with a redcurrant Jus, garlic and rosemary roasted potatoes, seasonal vegetables and apricot and chestnut

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 Brûlé 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