



WATERSIDE

BISTRO

CHRISTMAS MENU

2 Course: £29.95pp / 3 Course: £34.95

Children: £16.95 for 2 courses / £19.95 for 3 courses

Served Wed 2 Dec to Wed 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

- Roast Celeriac & ale soup with hazelnut dukkah** served with a Gruyère croutons
- Grants Oak Smoked Salmon** with crispy capers, pickled cucumber with a dill and mustard sauce
- Chef's Game terrine** with a apple marmalade and crusty bread
- Baked Goats cheese, pickled grapes, candied walnuts** with roquette pesto (v)

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, parsnip & vanilla 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, apricot and chestnut stuffing
- Wild mushroom & chestnut Wellington**, with crushed herb potatoes, sage beurre blanc (v)

DESSERTS

- Warm Christmas Pudding** with a brandy sauce or clotted cream ice cream
- Toffee Apple eton mess**, with cinnamon cream and a crumble topping
- 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)

v: vegetarian / **NGCI:** no gluten-containing ingredients.

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

watersidebistro.com