



Christmas Menu

STARTERS

Roast Butternut Squash
with toasted pumpkin seeds, Barnett's bloomer

Chicken Liver Parfait
plum & green apple chutney, raddichio salad, toasted ciabatta

Salmon Tartare
avocado mousse, pickles, cucumber, capers, crostini

Aged Balsamic Onion & Goat's Cheese Tart
rocket, watercress & pickled pear

MAIN COURSE

Roast Turkey Breast
turkey breast & slow braised leg, sage & onion stuffing, pigs in blankets,
roast potatoes, honey glazed carrots & parsnips, brussel sprouts, gravy

Braised Featherblade of Beef
clotted cream mash, savoy cabbage, pancetta & chestnut bourgignon sauce

Pan-fried Hake
white bean & chorizo cassoulet, crispy kale

Wild Mushroom, Chestnut & Spinach Pithivier
roasted potatoes, glazed carrots & parsnips, Brussel sprouts, cranberry jus

DESSERT

Burnt Basque Cheesecake
rhubarb compote, vanilla ice-cream

Dark Chocolate & Clemetine Torte
chantilly cream, dark cherry

Waterfront Christmas Pudding
brandy creme anglaise, red berry compote

Scottish Cheeseplate
oatcakes, house chutney, grapes, apple

Selection of Ice-Creams/ Sorbets
Ask your server

INCLUDING TEA, COFFEE AND MINCE PIES
3 COURSES £38PP

THE WATERFRONT
RESTAURANT & ACCOMMODATION

