

Premium Gala Dinner at the Waterfront Children's Menu

Children's Festive Fizz and Canapés on arrival

-

Cream of Tomato Soup (V)
With star croutons

-

Fruit Sorbet (V)
With popping candy

-

Roast Breast of Chicken
With Yorkshire pudding, sausage and bacon roll,
creamed potatoes, buttered peas, carrots and gravy

Or

Mac'n' Cheese (V)
Spinach and broccoli macaroni cheese topped with a crispy crumb.
Served with garlic bread fingers and fruit and vegetable sticks

-

Triple Chocolate Mousse
White and milk chocolate mousse encased in a dark chocolate cup
with crushed flake and vanilla ice cream

-

Cheese and Biscuits (V)
Cheddar cheese 'kebab' with pineapple and grapes, cream cheese dip
and water biscuits

V - Vegetarian GF - Gluten Free

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies,
as our recipes are subject to change. Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.

Premium Gala Dinner at the Waterfront Menu

Champagne and Canapés on arrival

-

Warm Home Smoked Salmon

Fennel and red onion 'slaw, horseradish crème fraîche,
baby watercress

Duck Liver and Gin Terrine

Peppered watercress and lambs leaf salad, toasted brioche,
date and fig chutney

Sun-dried Tomato and Red Lentil Pate (V)

Mixed leaf salad, apple and ale chutney and toasted granary bread

-

Passion Fruit Martini Granita (V)

-

Pan Fried Fillet Of Beef

With Gruyère dauphinois, French beans, bourguignon sauce

Grilled Swordfish

With a caper lemon butter, Lyonnaise potatoes, grilled baby leeks
and roasted cheery tomatoes

Spaghetti of Vegetables (V)

With a light vegetable and aniseed beurré blanc, sesame crisps
and green pea purée

-

Pavé of Chocolate 'Textures'

Chocolate brownie base, crisp milk chocolate praline, chocolate
truffle mousse, glazed raspberries and vanilla ice cream

Warm French Apple 'Tarte Tatin' (V)

With caramel sauce and vanilla ice cream

Plate of Raspberry Flavours

Raspberry mousse, raspberry cream, fresh raspberries and a
raspberry sorbet

-

Cheese Selection (V)

Cashel blue, red Leicester, Wensleydale and cranberry, Somerset Brie
with an apple and ale chutney, water biscuits and Granny Smith apple

-

Coffee and Petit Fours

V - Vegetarian GF - Gluten Free

Half portions available for children on request.

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies,
as our recipes are subject to change. Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.