

Christmas Day Lunch at the Waterfront

Starters

Risotto of Butternut Squash (V, GF, LF available, Vegan available)
With caramelised onions, Italian style hard cheese and crispy sage

Cream of Jerusalem Artichoke Soup (V, GF available)
With sautéed wild mushrooms and truffle oil croutons

Confit'd Duck Terrine (GF and LF available)
With warm spiced apple and ginger compote. Watercress, shallot, caper and walnut salad, toasted granary bread

Tian of Smoked Salmon, Prawn and Avocado (GF available, LF available)
carpaccio of cucumber, herb crisp, bloody Mary mayonnaise

Sorbet

Clementine and Cinnamon Granita (V, GF, Vegan, LF)

Main Courses

Breast of Roast Turkey (GF available, LF available)
Stuffed with sage, onion and chestnut stuffing and slow cooked turkey leg. Chipolatas wrapped in bacon, crispy goose fat roast potatoes, roast turkey gravy and cranberry sauce

Roast Rib of Scottish Beef (GF available, LF available)
Served pink with Yorkshire pudding, beef dripping, roast potatoes, red wine, caramelised onion jus and horseradish cream

Roasted Sweet Potato, Leek, Spinach and Cashew Nut 'Strudel' (V, Vegan, LF)
Rosemary roast potatoes and caramelised garlic jus

All the dishes above are served with maple roast parsnips, Brussels sprouts and a melange of seasonal vegetables

Roast Loin of Cod (GF, LF available)
Wrapped in prosciutto, 'Anna' potato, roasted sprouts with pine nuts and crispy onions, smoked tomato and garlic veloute

Desserts

Traditionally Steamed Christmas Pudding (V, LF available)
With stem ginger ice cream and Cognac sauce

Poached Pear (GF, V)
Filled with rich chocolate mousse, honeycomb ice cream, orange and vanilla anglaise

Baileys Profiterole 'Sundae' (V)
Baileys cream filled profiteroles, vanilla ice cream, ginger cream and warm toffee sauce

Selection of British Cheeses (GF available)
British Blacksticks blue, double Gloucester with chives and onion, Somerset brie and Rosary ash goats cheese served with a quince jelly and water biscuits

Freshly Brewed Coffee

Festive Chocolates

Christmas Cake

Selection of lactose free and vegan sorbets and ice creams available on request

Half portions available for children

V - Vegetarian LF - Lactose Free 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 allergens, 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.