





3 COURSE FESTIVE MENU

DJ & DANCING AFTERWARDS DOORS OPEN 6PM | CARRIAGES 12AM

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- The Waterfront Cafe **F**
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Festive Events MENU

STARTERS

A Taste Of Beetroot (GF-A) (VE)

Beetroot Falafel, Beetroot Relish and Beetroot Pearls served on a Soft Taco.

Thai Spiced Cod And Prawn Fishcakes (GF-A) Gochulang and

(GF-A) Gochujang and Chicken Breast, Crispy Coconut Sauce. Bacon, Cos lettuce,

Chicken Club Salad (GF-A)

Chicken Breast, Crispy Bacon, Cos lettuce, Brioche Croutons and Tomato Mayonnaise.

MAINS

Slow Roast Pulled Pork Shoulder (GF-A) served with Duck Fat and Rosemary Potatoes, Seasonal Vegetables and Pigs in Yorkies, with a Cider Sauce.

Mushroom and Ale Pie (VE-A)

Sea salt Roasted New Potatoes, Seasonal Vegetables and Gravy.

Roast Turkey Breast (GF-A)

served with Cranberry Stuffing, Rosemary Potatoes, Seasonal Vegetables and Pigs in Yorkies & a Rich Turkey Gravy.

Baked Salmon Fillet (GF)

Champ Potatoes, Buttered Green Beans, Saffron and Dill Cream Sauce and Pastry Fleuron.

DESSERTS

Christmas Pudding (GF-A) (VE-A)

Served with Brandy Sauce.

Crème de Christmas (GF-A)

Set Cream with Rum Soaked Raisins and Chocolate Palmiers.

Cheeseboard (GF-A)

Wensleydale and Cranberry, Yorkshire Blue, Fruit Cake, Tipsy Grapes and Savoury Crackers