



THE
WATERSIDE
BAR & RESTAURANT

BOOK YOUR FESTIVE LUNCH OR DINNER TODAY!

Festive Lunch

2 Courses £16.95 | 3 Courses £18.95

Festive Dinner

2 courses £26.95 | 3 courses £28.95

**DJ SETS INCLUDED
ON 7TH & 14TH DEC**

CALL 01357 529000

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THE
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Festive Lunch Menu

2 Courses £16.95 | 3 Courses £18.95

Starters

King Prawn Cocktail (crustaceans) (g/f/o)

King Prawns on a bed of lettuce, sliced cherry tomatoes in a marie-rose.

Haggis BonBon (cereals, milk, sd)

Haggis balled and coated in breadcrumbs, fried and served with a creamy whisky sauce.

Chicken Satay Skewers (peanuts, soya) (g/f/o)

Pickled cabbage & toasted peanut satay.

West Coast Mussels (Supplement £4) (cereals, crustaceans, sd) (g/f/o)

Mussels in a Napoli and chilli sauce with a hint of white wine and garlic.

Roast Red Pepper & chilli Soup (cereals, milk) (g/f/o)

Our festive soup served with chargrilled bread and butter.

Main Course

Turkey with all the trimmings (milk, sd) (g/f/o)

Sliced Turkey breast, roast potatoes, mash, honey roast carrots, parsnips, sage and onion stuffing, seasoned sprouts and a rich turkey gravy.

Festive Pizza (cereals)

Strips of turkey, sliced sprouts, honey roast carrots, sage onion stuffing, served with cranberry drizzle.

Festive Burger (cereals, milk)

Two burger patties topped with brie, lettuce, sliced beef tomato, onion with a cranberry relish in a brioche bun.

Festive Ciabatta Turkey Sandwich (cereals)

Sliced turkey breast, crushed roast potatoes, honey roast carrots on a bed of lettuce in a cranberry and onion relish served with chunky chips and dipping gravy.

Fish and Chips (fish, milk, sd) (g/f/o)

Ale battered, fish served with chunky chips and minted pea puree, tartar sauce and a lemon wedge.

Confit Duck Curry (soya) (g/f/o)

Confit duck leg, sweet potato & pak choi massaman curry, boiled rice, aromatic herbs.

Desserts

Traditional Christmas Pudding (cereals, eggs, sd)

Sticky Christmas pudding with dried fruit served with custard.

White Chocolate and Raspberry Panacotta (milk)

Creamy jelly infused with white chocolate, covered in berry coulis, served raspberry sorbet.

Ice Cream (milk)

Trio of ice cream – speak to your server.

g/f - gluten free | g/f/o - gluten free options | s/d - sulphate dioxide (alcohol) | vg - vegan

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THE
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Festive Dinner Menu

2 courses - £26.95 | 3 courses - £28.95

Starters

King Prawn Cocktail (crustaceans) (g/f/o)

King Prawns on a bed of lettuce, sliced cherry tomatoes in marie-rose.

Haggis BonBon (cereals, milk, sd)

Haggis balled and coated in breadcrumbs, fried and served with a creamy whisky sauce.

Chicken Liver Parfait (cereals) (g/f/o)

Shallot & chilli jam, served with chargrilled bread a rocket salsa verde garnish.

West Coast Mussels (Supplement £2) (cereals, crustaceans, sd) (g/f/o)

Mussels in a Napoli and chilli sauce with a hint of white wine and garlic.

Roast Red Pepper & chilli Soup (cereals, milk) (gfo)

Our festive soup served with chargrilled bread and butter.

Main Course

Turkey with all the trimmings (milk, sd) (g/f/o)

Sliced Turkey breast, roast potatoes, mash, honey roast carrots, parsnips, sage and onion stuffing, seasoned sprouts and a rich turkey gravy.

Fillet of Beef (Supplement £7) (milk)

Seared fillet of beef served with chunky chips, side salad and homemade peppercorn sauce.

Festive Pizza (cereals)

Strips of turkey, sliced sprouts, honey roast carrots, sage onion stuffing, served with cranberry drizzle.

Festive Burger (milk, cereals)

Two burger patties topped with brie, lettuce, sliced beef tomato, onion with a cranberry relish in a brioche bun.

Braised Beef Cheek (sd) (g/f/o)

In house braised beef cheek, served with honey roast carrots and parsnips on a bed of our creamy mashed potatoes, covered in a red wine jus.

Fish and Chips (fish, milk, sd) (g/f/o)

Ale battered, fish served with chunky chips and minted pea puree, tartar sauce and a lemon wedge.

Cauliflower Steak (cereals, soya) (vg) (g/f/o)

Steak sliced cauliflower marinated in a garlic and parsley, olive oil, lime zest, lime juice and vegan honey, chilli flakes served with a house salad and chunky chips

Chicken and Mushroom Risotto (milk, sd) (g/f/o)

Chicken and mushroom risotto cooked in a cream, white wine and garlic sauce, garnished with truffle oil.

Desserts

Traditional Christmas Pudding (cereals, eggs, sd)

Sticky Christmas pudding with dried fruit served with custard.

White Chocolate and Raspberry Panacotta (milk)

Creamy jelly infused with white chocolate, covered in berry coulis, served raspberry sorbet.

Ice Cream (milk)

Trio of ice cream – speak to your server.

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