



Telephone 01473 226082

Christmas Party Menu 2011

Lunch - £25.00 per person / Dinner - £28.00 per person

Starters

Sweet potato and coconut soup served with thick cut brown bread. (V)

*Smoked haddock & applewood cheese fish cake,
Served with a poached egg and hollandaise sauce.*

Satay Chicken with a risotto ball and mini naan bread

Gratinee of queen scallops, mushroom, haddock, bechamel and gruyere cheese

Mains

*Traditional roast turkey served with chestnut & apricot stuffing, roast potatoes, parsnips,
carrots, brussel sprouts and pigs in blankets*

*Char grilled beef fillet steak served with mash potatoes, cabbage, roasted garlic jus and
carrots*

Couscous and chick peas casserole

Mango and sweet chilli sauce, sweet potatoes and curry bites

Cod served with broccoli, crushed new potatoes, saffron, tarragon and crayfish sauce

Desserts

Traditional Christmas pudding & brandy sauce.

Lemongrass crème brulee.

Vanilla cheesecake with crème anglaise.

English cheeseboard served with biscuits, grapes, celery & chutney.

Followed by filter coffee & mince pies

All bookings are subject to terms and conditions

CHRISTMAS BOOKINGS TERMS & CONDITIONS FOR THE WATERFRONT BAR BISTRO

The below terms and conditions are binding on all reservations from Thursday 1st December to Saturday December 24th 2011 for parties of 6 and over.

We work on a first come, first served basis and are unable to take provisional bookings. Bookings are not confirmed until a deposit is received.

A deposit of £10 per person is required.

All deposits are on a personal basis – any member of the party that fails to attend, their deposit will be lost and not deducted from the overall bill.

Deposits are refundable, providing cancellations are made 21 days prior to your booking.

Thereafter no refunds can be given.

We will do our utmost to accommodate any late additions to your party, however this cannot be guaranteed.

A full named pre-order is required no later than 7 days prior to your booking. We will do our best to accommodate any special dietary requirements, but we must be advised of these on the pre-order.

A 10% service charge will be added to you bill for your convenience.

Christmas parties in January are available on request and subject to the above terms and conditions - please call us to discuss your requirements.

Will do not except cheques, cash or card only.

The Waterfront is privately owned and we feel that the above terms and conditions are fair and reasonable due to seasonal demand.

Merry Christmas & Happy New Year!

Christmas Day Lunch 2011

£75.00 per adult / £40.00 per child (under 12)

*Canapés & a glass of Grand Cru Champagne
will be served in the bar from 12 noon until 1pm*

To start

French onion soup served with croutons & Gruyère cheese

*King scallops & smoked duck duo served with celeriac puree
Sweet chilli dressing*

Scottish Smoked salmon served with brown bread and butter

Foie gras and ham hock terrine, red onion chutney

Mains

*Turkey breast with apricot & whisky stuffing, roast potatoes, roasted parsnips,
Brussels sprouts, turned carrots, jus & cranberry sauce*

Beef Wellington, dauphinois potato, carrots, fine beans & shallot port sauce

Pan fried seatrout served with lobster sauce crushed new potatoes, spinach and carrots

Risotto served in a baked butternut squash, goat cheese and rocket salad

Desserts

Traditional Christmas pudding served with brandy sauce

Hot chocolate fondant served with vanilla ice cream

Baked Alaska flambe with Grand Marnier

Sticky toffee pudding served with Crème Anglaise

To finish

*English cheeseboard served with biscuits, celery, black grapes, apricot chutney
& a glass of 10 year old tawny port*

New Year's Eve Gala Dinner

£65.00 per person

To Start

French onion soup served with croutons and gruyere cheese

Lobster trio

Pan fried pigeon breast served with caramelised pear and red wine reduction

Pan fried scallops served with smoked duck, celeriac mash and sweet chilli sauce

Mains

Tournedos steak served with pan fried foie gras, morilles and madeira sauce

Smoked salmon served with king scallops horseradish mash potato and basil oil

Poached corn fed chicken stuffed with wild mushroom parmentier potatoes and vegetables

Butternut squash stuffed with risotto, goat's cheese, rocket & truffle oil

Desserts

Irish coffee creme brulee

Raspberry and pecan pie served with pistachio ice cream

Chocolat fondant flambee with grand marnier vanilla ice cream

English cheese board selection

Glass of Grand Cru Champagne at Midnight to see in 2011!