

THE WATERFRONT

Christmas Menu

LUNCH £28 *per person*

EVENING £32 *per person*

Starters

Parsnip and Chestnut Soup (V)

Glazed Pork Belly with Grain Mustard and
Celeriac Slaw, Apple and Black Pudding

Roasted Beetroot Salad with Goats Cheese,
Smoked Hazelnuts, Orange and Tarragon (V) (N)

Gin Cured Salmon with Fresh Fennel,
Grapefruit and Avocado

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Mains

Roasted Turkey with All The Trimmings

Pearl Barley Risotto with Celeriac, Wild Mushrooms,
Kale and Fresh Pear (V)

Slow Cooked Beef Cheek with Horseradish Mash,
Roasted Carrots, Leek and Red Wine Sauce

Sea Bream Fillet with Cannellini Beans, Cavolo Nero,
and Winter Minestrone

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Desserts

Christmas Pudding and Brandy Sauce (N)

Apple Tart with Cinnamon Ice Cream

Chocolate Brownie with Raspberry and Vanilla Ice Cream

Five Cheese Board

Followed by Tea or Filter Coffee

For allergen information see the menu below or contact Lianne at
waterfrontbistroipswich@gmail.com

Discount Days: Monday 3rd December, Tuesday 4th December, Wednesday 5th December,
Monday 10th December, Tuesday 11th December

LUNCH £24 *per person*

EVENING £28 *per person*

THE WATERFRONT

Christmas Menu for Allergies

PLEASE STATE CLEARLY ON YOUR ORDER FORM REGARDING ANY ALLERGIES SO WE CAN ADJUST OUR RECIPES ACCORDINGLY

<p style="text-align: center;">Gluten Free</p> <p style="text-align: center;"><u>Starters</u></p> <p style="text-align: center;">Parsnip and Chestnut Soup (V)</p> <p style="text-align: center;">Glazed Pork Belly with Grain Mustard and Celeriac Slaw and Apple</p> <p style="text-align: center;">Roasted Beetroot Salad with Goats Cheese, Smoked Hazelnuts, Orange and Tarragon (V) (N)</p> <p style="text-align: center;">Gin Cured Salmon with Fresh Fennel, Grapefruit and Avocado</p> <p style="text-align: center;"><u>Mains</u></p> <p style="text-align: center;">Roasted Turkey with All The Trimmings (excluding 'pigs in blankets')</p> <p style="text-align: center;">Roasted Celeriac, Wild Mushrooms, Kale and Fresh Pear (V)</p> <p style="text-align: center;">Slow Cooked Beef Cheek with Horseradish Mash, Roasted Carrots, Leek and Red Wine Sauce</p> <p style="text-align: center;">Sea Bream Fillet with Cannellini Beans, Cavolo Nero, and Winter Minestrone</p> <p style="text-align: center;"><u>Desserts</u></p> <p style="text-align: center;">Crème Brulee</p> <p style="text-align: center;">Selection of Ice Cream and Sorbet</p> <p style="text-align: center;">Five Cheese Board with Gluten Free Crackers</p>	<p style="text-align: center;">Dairy Free</p> <p style="text-align: center;"><u>Starters</u></p> <p style="text-align: center;">Parsnip and Chestnut Soup (V)</p> <p style="text-align: center;">Glazed Pork Belly with Grain Mustard and Celeriac Slaw and Apple</p> <p style="text-align: center;">Roasted Beetroot Salad with Smoked Hazelnuts, Orange and Tarragon (V) (N)</p> <p style="text-align: center;">Gin Cured Salmon with Fresh Fennel, Grapefruit and Fresh Avocado</p> <p style="text-align: center;"><u>Mains</u></p> <p style="text-align: center;">Roasted Turkey with All The Trimmings</p> <p style="text-align: center;">Pearl Barley Risotto, Celeriac, Wild Mushrooms, Kale and Fresh Pear (V)</p> <p style="text-align: center;">Slow Cooked Beef Cheek with Horseradish Mash, Roasted Carrots, Leek and Red Wine Sauce</p> <p style="text-align: center;">Sea Bream Fillet with Cannellini Beans, Cavolo Nero, and Winter Minestrone</p> <p style="text-align: center;"><u>Desserts</u></p> <p style="text-align: center;">Christmas Pudding with Brandy Sauce</p> <p style="text-align: center;">Selection of Fruit Salad and Sorbet</p> <p style="text-align: center;">Coconut Pannacotta with Mango and Passionfruit</p>			
<p style="text-align: center;">Vegan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%; vertical-align: top; padding: 5px;"> <p style="text-align: center;"><u>Starters</u></p> <p style="text-align: center;">Parsnip and Chestnut Soup</p> <p style="text-align: center;">Roasted Beetroot Salad with Smoked Hazelnuts, Orange and Tarragon (N)</p> </td> <td style="width: 33%; vertical-align: top; padding: 5px;"> <p style="text-align: center;"><u>Mains</u></p> <p style="text-align: center;">Vegan Roast</p> <p style="text-align: center;">Pearl Barley Risotto, Celeriac, Wild Mushrooms, Kale and Fresh Pear</p> <p style="text-align: center;">Roast Celeriac with Cannellini Beans, Cavolo Nero and Winter Minestrone</p> </td> <td style="width: 33%; vertical-align: top; padding: 5px;"> <p style="text-align: center;"><u>Desserts</u></p> <p style="text-align: center;">Coconut Pannacotta with Mango and Passionfruit</p> <p style="text-align: center;">Selection of Sorbet</p> <p style="text-align: center;">Fruit Salad</p> </td> </tr> </table>		<p style="text-align: center;"><u>Starters</u></p> <p style="text-align: center;">Parsnip and Chestnut Soup</p> <p style="text-align: center;">Roasted Beetroot Salad with Smoked Hazelnuts, Orange and Tarragon (N)</p>	<p style="text-align: center;"><u>Mains</u></p> <p style="text-align: center;">Vegan Roast</p> <p style="text-align: center;">Pearl Barley Risotto, Celeriac, Wild Mushrooms, Kale and Fresh Pear</p> <p style="text-align: center;">Roast Celeriac with Cannellini Beans, Cavolo Nero and Winter Minestrone</p>	<p style="text-align: center;"><u>Desserts</u></p> <p style="text-align: center;">Coconut Pannacotta with Mango and Passionfruit</p> <p style="text-align: center;">Selection of Sorbet</p> <p style="text-align: center;">Fruit Salad</p>
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Terms and Conditions

- ~ Deposits are fully refundable up to 21 days prior to your booking. Thereafter no refunds can be given. If you neglect to inform us of a cancellation until arrival on the day, you will be expected to pay the full cost of the meal which will be served to the remaining party.
- ~ Due to the high number of bookings we have at this time, we ask you to be sat at the time of your booking, **we cannot wait for latecomers**
- ~ Lunchtime bookings must vacate the premises by 5pm sharp.
- ~ No alcohol is to be brought in or consumed on our premises that was not supplied by us.
- ~ A 10% service charge will be added to your bill for your convenience.
- ~ If your party intend on paying individually, we ask that the organiser collects the monies and pays in one transaction. You may wish to advise your guests to bring cash for your convenience. **We do not accept cheques, cash and card only please.**

NB. We will do our utmost to accommodate any late additions to your party but this can never be guaranteed.

Whilst we encourage you to relax and enjoy yourselves, we do ask that you are considerate to the other diners and our neighbours above. We reserve the right to ask anyone who is behaving in an overly loud and inconsiderate manner to vacate the premises.