



Waterloo
bar + kitchen

Festive Menu £30

Starters

Roasted Pumpkin & Sweet Potato Soup

Crusty Herb Croutons

Course Farmhouse Pork Pate

Toasted Ciabatta, Piccalilli

Oak Smoked Scottish Salmon

Seeded Granary Bread, Horseradish Sour Cream

Grilled Goats Cheese & Caramelised Red Onion Tartlet

Wild Rocket Leaves

Main Courses

Mains served with Roasted Potatoes & Parsnips, Mixed Vegetables, Creamed Spinach

Roast Norfolk Turkey Breast

Apricot & Chestnut Stuffing, Pigs in Blankets, Homemade Gravy

Slow Roasted Confit of Duck

Braised Red Cabbage, Port Jus

Pan Fried Sea Trout

Whipped Mash, Herb Cream Sauce

Steak Frites, Tenderised 6-7oz Sirloin

(served medium rare)

French Fries, Garlic Butter

Wild Mushroom Stroganoff

Steamed Rice, Sour Cream, Paprika (v)

Desserts

Cognac Flamed Christmas Pudding

Sweet Brandy Sauce

Warm Chocolate Brownie

Vanilla Ice Cream, Chocolate Sauce

Baked Lemon Tart

Winter Berry Coulis, Creme Fraiche

Cheese Plate

Colston Basset Stilton, Old Hookey Mature Cheddar, Water Biscuits, Chutney

A discretionary 12.5% service charge will be added to your bill. All gratuities and service charges go to the team that prepare and serve your meal. Some of our dishes may contain nuts or nut traces.