



Waterloo
bar + kitchen

Festive Menu £30

Starters

Roasted Red Pepper, Tomato & Basil Soup
Herb Croutons

Coarse Farmhouse Pork Pate
Toasted Ciabatta, Piccalilli

Oak Smoked Scottish Salmon
Granary Bread, Lemon, Crème Fraiche

Baked Goats Cheese, Caramelized Red Onion Tart
Rocket leaves, Balsamic Dressing (v)

Main Courses

Mains served with Roasted Potatoes & Parsnips, Mixed Vegetables

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
Spring Onion Mash, Herb Cream Sauce

Char-Grilled Tenderised 6-7oz Sirloin
(served medium rare)
French Fries, Garlic Butter

Wild Mushroom Risotto
Shaved Parmesan (v)

Desserts

Cognac Flamed Christmas Pudding
Sweet Brandy Sauce

Sticky Toffee Pudding
Fudge Sauce, Vanilla Ice Cream

Baked Lemon Tart
Winter Berry Coulis, Crème Fraiche

Cheese Plate
Colston Basset Stilton, Old Hookey Mature Cheddar, Water Biscuits, Pear Chutney

Your Table Will be decorated and Christmas crackers will be provided

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.