

# Festive Lunch Menu

2 Courses £16.95 | 3 Courses £18.95



THE  
**WATERSIDE**  
BAR & RESTAURANT

## Starters

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

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

### **Haggis BonBon** (cereals, milk, sd)

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

### **Southeast Asian Chicken Skewers** (peanuts, soya) (g/f)

Pickled cabbage garlic aoili & 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.

### **Soup of the Day**

Ask your server

## 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 mushy 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.

### **Cajun Spice Sweet Potato Roulade** (g&f, vegan)

A gluten-free and vegan sweet potato roulade infused with Cajun spices and layered with a soft vegan cheese, plus a sweet and spicy red pepper and red onion chutney. Accompanied by tenderstem broccoli, creamy mashed potatoes, and a classic Neapolitan sauce.

## Desserts

### **Traditional Christmas Pudding** (cereals, eggs, sd)

Sticky Christmas pudding with dried fruit served with custard

### **Crème Brûlée** (egg, milk)

Silky vanilla custard topped with a delicate layer of caramelised sugar served with mixed fruit and a dusting of icing sugar

### **Ice Cream** (Vegan Option Available) (milk)

Trio of ice cream – speak to server

### **Molten Lava Cake** (egg, milk, wheat)

Warm, chocolate cake with a rich, gooey center, served with a dusting of icing sugar and a scoop of vanilla ice cream

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

# Festive Dinner Menu

2 courses - £26.95 | 3 courses - £28.95

## Starters

### King's Scallop (supplement £4) (crustaceans)

Pan seared scallops on a bed of neopolitan sauce, served with a back pudding crumb and parmesan crisp

### Haggis Parcel (milk, sd, wheat)

Haggis neeps & tatties in a filo pastry parcel with a peppercorn 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.

### Soup of the day

(ask your server)

## 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 Wellington (Supplement £7) (eggs, milk, sd, wheat)

Fillet of beef encased in mushroom duxelle, wrapped in a spinach crêpe and golden puff pastry, served with seasonal vegetables, creamy mashed potatoes, and a rich red wine jus.

### Cajun Spice Sweet Potato Roulade (g&f, vegan)

A gluten-free and vegan sweet potato roulade infused with Cajun spices and layered with a soft vegan cheese, plus a sweet and spicy red pepper and red onion chutney. Accompanied by tenderstem broccoli, creamy mashed potatoes, and a classic Neapolitan 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 mushy pea puree, tartar sauce and a lemon wedge.

### 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

### Crème Brûlée (egg, milk)

Silky vanilla custard topped with a delicate layer of caramelised sugar served with mixed fruit and a dusting of icing sugar

### Ice Cream (Vegan Option Available) (milk)

Trio of ice cream – speak to server

### Molten Lava Cake (egg, milk, wheat)

Warm, chocolate cake with a rich, gooey center, served with a dusting of icing sugar and a scoop of vanilla ice cream

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