

THE WATERMILL THEATRE  
RIVERSIDE BAR & RESTURANT

# CHRISTMAS 2024 MENU

TWO COURSE SET MENU £27.50 - THREE COURSE SET MENU £32.50

Our menus are inspired by our beautiful setting in rural Berkshire using locally sourced seasonal produce freshly homemade in our kitchen.

## STARTER

ROASTED BUTTERNUT SQUASH AND APPLE SOUP  
With homemade roll. *V, G, Mk, Gluten free bread available, Vg alternative available*

WINTER CITRUS AND FENNEL SALAD  
With bacon lardons and poached egg. *E*

DIRTY MARTINI SMOKED TROUT COCKTAIL *E, M, F*

## MAIN

FESTIVE TURKEY ROULADE  
With cranberries and chestnuts. *N(chestnuts), E*

SLOW BRAISED LAMB SHANK  
With a red wine reduction. *S, A*

CREAMY GARLIC PRAWN LINGUINE  
Served in a white wine sauce with chilli oil and parmesan shavings. *Cr, Mk, G(wheat)*

STUFFED PORTOBELLO MUSHROOM  
With truffle-infused quinoa and roasted red & yellow pepper coulis. *Vg*

All dishes served with roast potatoes and seasonal vegetables.

## DESSERT

SPICED PLUM PASTRY CROWN  
With Christmas pudding ice cream. *V, G(wheat), Mk, N, Vg alternative available*

CHOCOLATE BROWNIE AND CHERRY TRIFLE  
Topped with toasted, flaked almonds. *V, Gf, Mk, N(almond), E*

LEMON AND RASPBERRY PANNA COTTA *GF*  
Served with a gingersnap biscuit. *V, Mk*

FRESH FRUIT SALAD *Vg*

BRITISH CHEESE SLATE & OATCAKES (*£2.75 supplement*)  
To include smoked applewood, brie & mature cheddar with spiced onion chutney. *V, Mk, C*

PETIT FOURS & COFFEE OR TEA  
*V, Mk, E, G(wheat), So, P, N(various)*

*V Vegetarian, VG Vegan*

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates,

C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin,

Mol molluscs, A alcohol.

Service charge at your discretion.

