

THE WATERMILL THEATRE
RIVERSIDE BAR & RESTAURANT

CHRISTMAS 2023 MENU

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

S T A R T E R

CREAM OF WILD MUSHROOM, CHESTNUT & TARRAGON SOUP
Garnished with parsnip crisps. *Mk.*

SMOKED DUCK, GOATS CHEESE & PEAR SALAD With a raspberry dressing. *Mk.*

SALMON & DILL TERRINE Served with a caper, tomato & onion chutney. *Mk, F, E.*

WILD GARLIC, TOMATO & SHALLOT TART With a basil dressing. *Vg, G(wheat).*

M A I N

ROASTED PHEASANT WITH A CRANBERRY & ORANGE BALSAMIC REDUCTION
Served with roasted herb diced potatoes.

PAN FRIED SEA BASS & KING PRAWNS
Served with samphire, asparagus, dauphinoise potatoes and a creamy white wine & lemon sauce. *Mk, F, Cr, A.*

PORK MEDALLIONS WITH PRUNES AND CALVADOS
Served with dauphinoise potatoes. *Mk, A.*

STILTON, SPINACH AND BROCCOLI LASAGNE *V*
Served with salad garnish and garlic ciabatta. *G(wheat), E, Mk.*

MUSHROOM, CHESTNUT AND BUTTERNUT SQUASH NUT LOAF *Vg*
With walnuts, pecans and hazelnuts, served with a smoked paprika & red pepper coulis and roasted herb diced potatoes.

All main courses are served with a bowl of fresh seasonal vegetables for the table.

D E S S E R T

PLUM & CINNAMON CRUMBLE Served with ginger ice cream. *Mk.*

LAYERED CHOCOLATE, CHERRY & ALMOND POT Layers of cherry compote, almond cream & chocolate mousse. *Mk, N(almond), So.*

BANOFFEE CRÈME BRULEE *Vg, So.*

FRESH FRUIT SALAD

BRITISH CHEESE SLATE & OATCAKES (£2.50 supplement)
To include smoked applewood, brie & mature cheddar with spiced onion chutney.
Mk, C.

P E T I T F O U R S & C O F F E E O R T E A
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.

