



Christmas
2023

Chef's soup of the day

Smooth chicken liver pate, fig, honey and thyme chutney
Home cured smoked salmon gravadlax in mulled wine
and pickled fennel

Warm pear, walnut and blue cheese tartlet, spiced
apple sauce, cider vinegar reduction

Lamb breast, chestnut and red pepper romesco sauce,
pomegranate, molasses

Roast turkey, kilned sausages, sage and pork stuffing
Seasonal vegetables, roast potatoes, jus

Root vegetable, red wine and venison stew, mashed
potatoes

Breaded pork escalope, parmentier potatoes, provencal,
chilli and cranberry preserve, basil and
caper aioli

Wild mushroom, feta and spinach Wellington,
squash veloute, mashed potatoes

Plouce paupiette stuffed with spinach and onion,
creamed leeks, gouda bon bons, kale

John Gilmour's 10oz ribeye steak garni (£9 supplement)

Traditional Christmas pudding, brandy sauce

Baileys Cheesecake

Tropical Eton Mess, coconut cream

Selection of Luca's ice creams and sorbets

2 Course £28 3 Course £33

The Waterside Bisko