



Christmas 2024  
at  
*The Waterside*  
BAR, ROOMS & RESTAURANT



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# Christmas Day

## GLASS OF BUCKS FIZZ ON ARRIVAL

**£100 Per Adult • £40 Children Under 12\***

### Let's Begin...

#### **TOMATO & ROASTED RED PEPPER SOUP 'V'**

Finished with a smoked applewood cheese crouton, served with artisan bread.

#### **PEAR & GOATS CHEESE SALAD 'V'**

Grilled goats cheese, mulled wine poached pears on a walnut salad.

#### **PRAWN & CRAYFISH COCKTAIL**

Atlantic prawns & crayfish, topped with home made Marie Rose sauce, served with artisan bread.

#### **THREE BIRD TERRINE**

Terrine of chicken, duck & pheasant served with juniper berry & cranberry compote, accompanied by artisan bread.

### To Conclude...

#### **TRADITIONAL CHRISTMAS PUDDING**

Laced with brandy cream sauce.

#### **WHITE CHOCOLATE & IRISH CREAM CHEESECAKE**

Homemade cheesecake loaded with white chocolate & Baileys served with a shot of pure Irish cream.

#### **APPLE & CINNAMON STRUDEL**

Spiced apple & sultana mixed into a golden pastry, served with lashings of custard.

#### **WATERSIDE CHEESE BOARD**

Selection of Wensleydale & cranberry, Brie, Stilton & smoked Cheddar, garnished with chefs crudities accompanied with a shot of port.

#### **HOMEMADE CHOCOLATE SPONGE CAKE**

Served hot, topped with a gooey chocolate sauce & a scoop of vanilla ice cream, garnished with smashed honeycomb pieces.

### The Main Event...

#### **TRADITIONAL TURKEY DINNER**

Served with pigs in blankets, homemade Yorkshire pudding & stuffing, finished with our signature meat gravy.

#### **LAMB RACK**

Slowly roasted herb & mint crusted rack of lamb, served with minted lamb jus.

#### **SALMON & KING PRAWN**

Pan seared salmon loin with jumbo King prawns, served on a potato rosti, with a shrimp & smoked paprika veloute.

#### **SPINACH, APRICOT & CHESTNUT ROAST WELLINGTON 'V'**

Lightly spiced apricots, chestnuts, spinach & goats cheese wrapped in golden puff pastry, served with a homemade vegetable gravy.

#### **BEEF WELLINGTON**

Medium cooked fillet steak wrapped in Parma ham, topped with a mushroom duxelle pate, encased in a light puff pastry, served with a port & red wine reduction.

**ALL OF THE ABOVE ARE SERVED WITH CHEF'S SEASONAL  
VEGETABLES & ROAST POTATOES.**

*\*Separate children's menu available*

# Christmas Party

SERVED FROM 29TH NOV - 24TH DECEMBER 2024

3 Courses £32.95

## To Start

### HONEY PARSNIP SOUP

Honey roasted parsnip soup topped with toasted parsnip ribbons

### BREADED BRIE

Wedges of brie in breadcrumbs cooked till golden, served with a cranberry & chilli chutney.

### BEETROOT SALMON GRAVLAX

Smoked salmon with char pickled beetroot, served with a rocket salad, warm bread roll & finished with a dill & lemon creme fraiche

### CHICKEN PATE

Chicken, cranberry & port pate served with Melba toast & seasonal chutney

## For Dessert

### TRADITIONAL CHRISTMAS PUDDING

Laced with brandy cream sauce

### GALAXY BROWNIE

Homemade brownie infused with Galaxy bits, served with toffee flavoured ice cream.

### MIXED SORBETS

3 scoops of mixed luxury sorbet.

### WATERSIDE CHEESECAKE

Our famous homemade strawberry & raspberry ripple cheesecake, served with a winter berry coulais

## Main Course

### TRADITIONAL TURKEY DINNER

Served with pigs in blankets, homemade Yorkshire pudding, stuffing, roast potatoes & fresh vegetables drizzled in a rich meat gravy.

### SIRLOIN STEAK

Sirloin steak cooked to your preference, served with handcut fat chips, grilled tomato & flat cap mushroom, drizzled in a peppercorn sauce

### SEA BREAM

Seared sea bream fillet served with a Chablis veloute & fondant potato.

### APRICOT & GOATS CHEESE ROAST

Roasted vegetables & apricots, topped with creamy goats cheese, served with roast potatoes, Yorkshire pudding & fresh veg with a vegetarian gravy.

**PLEASE KINDLY INFORM US KNOW OF ANY KNOWN ALLERGIES WHEN BOOKING.**

All noticeable bones from our filleted fish dishes will be removed, however, some small bones may still be present .

Food produced in a kitchen where flour, nuts & nut products are present



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at

## The Waterside



### Christmas Day Pre-Order Form

Starters	QTY
Soup	
Goats Cheese Salad	
Prawn & Crayfish Cocktail	
Terrine	

Main	QTY
Turkey	
Lamb rack	
Salmon & Prawn	
Apricot Wellington	
Beef Wellington	

Desserts	QTY
Traditional Christmas Pudding	
Cheesecake	
Strudel	
Cheese board	
Chocolate sponge	

### Party Pre-Order Form

Starters	QTY
Soup	
Breaded brie	
Salmon Gravlax	
Pate	

Main	QTY
Turkey	
Sirloin	
Sea Bream	
Apricot Roast	

Desserts	QTY
Xmas Pudding	
Galaxy Brownie	
Sorbets	
Cheesecake	

Name of booking: .....

Date of booking: .....

Time of booking: .....

Number in party: .....

Adults: .....

Children: .....

**PLEASE NOTE: A £10.00 per person NON REFUNDABLE deposit is required upon booking**  
**For Christmas Party bookings we will require full payment 7 days before**  
**your reservation time along with FULL pre-order.**

**For Christmas Day reservations we with the full payment before the 1st December. Your completed pre order is to be received by the 7th December 2024. Please use above order form for all pre orders.**