

# WATERMARK RESTAURANT

## Festive A La Carte Menu

### STARTERS

#### Truffle & Wild Mushroom Velouté £7

Chive Oil, Artisanal Sourdough Bread  
(V) (GF Option)

#### Winter Prawn Cocktail £9

Lettuce, Marie Rose Sauce, Pomegranate, Bread  
(GF)

#### Gin Cured Salmon Gravlox £11

Dill, Crème Fraiche, Pickled Cucumber Ribbons, Rye Crostini

#### Game Terrine with Cumberland Sauce £9

Brioche, Pickled Winter Vegetables

### MAIN COURSE

#### Christmas Roast Turkey £24

Traditional Festive Trimmings  
(GF Option)

#### Vegetable Wellington £25

Puff Pastry, Mushrooms, Chestnuts, Spinach, Cranberries,  
Root Vegetables, Red Wine Gravy (V)

#### Rosemary & Garlic Roast Beef Sirloin £27

Yorkshire Pudding, Horseradish Cream, Duck Fat Roast  
Potatoes, Seasonal Vegetables

#### Penne Roasted Sprouts & Stilton £19

Caramelised Brussel Sprouts, Roasted Walnuts, Stilton  
Sauce, Shallots, Thyme (V)

#### Ballotine of Free- Range Chicken £25

Pancetta, Leek Mousse, Potato Gratin,  
Tarragon Jus

#### Roast Butternut Squash & Sage Ravioli £19

Brown butter, Pine Nuts, Parmesan  
(V)

#### Pan Seared Sea Bass Fillet £26

Champagne Sauce, Saffron Fondant Potato, Samphire  
(GF)

#### Ham & Waldorf Salad £19

Honey Glazed Ham, Apples, Celery, Walnuts, Grapes,  
Mixed Leaves, Mustard Mayonnaise (GF)

### DESSERTS

#### Christmas Pudding £8

Brandy Sauce (V)

#### Spiced Rum Crème Brûlée £8

Cinnamon Shortbread (V)

#### Lemon Tart with Italian Meringue £8

Raspberry Coulis, Candies Zest (V)

#### Valrhona Chocolate Delice £8

Salted Caramel (V)

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print