



# **WATERMARK RESTAURANT**

## *Festive Sunday Lunch Menu*

### **STARTERS**

#### **Roasted Parsnip & Apple Soup**

*chestnut crumb & truffle oil*

#### **Smoked Salmon Mousse**

*cucumber ribbons, dill dressing & brown bread crisps*

#### **Chicken Liver Pâté**

*cranberry and port compote, toasted brioche & dressed leaves*

#### **Baked Camembert**

*rosemary, garlic, cranberry sauce & toasted sourdough (supplement +£2)*

### **MAIN COURSE**

#### **Traditional Roast Turkey**

*pigs in blankets, sage & onion stuffing*

#### **Slow-Roasted Beef Sirloin**

*horseradish cream*

#### **Roast Loin Of Pork**

*crackling & apple sauce*

#### **Nut Roast**

*vegetarian gravy & all the trimmings*

#### **Pan-Fried Fillet Of Sea Bass**

*herb crushed potatoes, seasonal greens & white wine sauce*

#### **All Roasts**

*Yorkshire pudding, duck fat roast potatoes, honey-glazed carrots, buttered Brussels sprouts, pancetta, braised red cabbage & rich gravy*

### **DESSERTS**

#### **Christmas Pudding**

*brandy sauce & vanilla ice cream*

#### **Chocolate Orange Bread & Butter Pudding**

*custard*

#### **Winter Apple & Cinnamon Crumble**

*cinnamon ice cream*

#### **Cheese Board Selection**

*biscuits, grapes, celery & festive chutney (+£4 pp supplement)*

(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*

