

The Watermark Restaurant

Resident Dinner Menu

To Start

Roast Pork Belly & Heritage Beetroot

Slow-cooked crispy pork belly with caramelised apple purée, roasted organic beetroot, and a rich red wine reduction

Chef's Soup of the Day (V)

Fresh seasonal soup with warm artisan roll and butter

Rustic Mediterranean Vegetable Tart (V)

Flaky filo pastry filled with slow-roasted eggplant, sweet bell peppers, and caramelised onions, crowned with crisp apple and homemade spiced tamarind chutney

Smoked Salmon & Avocado £12

Hand-sliced Scottish salmon, house-smoked, layered with creamy avocado on toasted artisanal sourdough, fresh pico de gallo

Main

Mexican-Spiced Chicken Milanesa

Crispy panko-breaded chicken breast smothered in melted Oaxaca cheese and fresh jalapeños, served with a zesty cilantro-lime couscous salad

Chicken or Vegetable Thai Green Curry (GF)(VE)

Aromatic Thai green curry simmered with fresh lemongrass, galangal, kaffir lime and coconut milk. Served with fragrant basmati rice.

Baked Sea Bream (GF)

Pan seared sea bream fillet over coconut-lemongrass rice, green beans and spicy Thai chili-lime sauce

Wok-Tossed Egg Noodles with Asian Veg (V)

Tender noodles stir-fried with crisp carrots, fresh beansprouts and spring onions in a fragrant sesame and spicy soy sauce

Classic Caesar Salad

Crisp Romaine hearts, garlic-herb croutons, and shaved Parmesan tossed in our creamy house-made Caesar dressing with fresh lemon and anchovies

Vegetable Stack (VE)

Layered seasonal vegetables delicately stacked over a rich Mediterranean base of slow-cooked tomatoes, peppers and aromatics, finished with fresh herbs and extra virgin olive oil

Dessert

Sticky Toffee Pudding (V)

Decadent date-studded sponge drenched in rich caramel toffee sauce, served warm with Madagascan bean ice cream. A British classic

Home Made Tiramisu (V) £9

Delicate espresso-soaked lady fingers layered with creamy Mascarpone, finished with a dusting of rich cocoa powder

Ice Cream & Sorbets (V)

Ask your server for flavours

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

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time. Spa, Residents/Dinner inclusive are permitted to have the full menu with an allowance of £28, the additional charge will apply. For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers. All the service charge here at the Frensham Pond Hotel are distributed fairly between all staff. No monies are kept by the company; this includes tips by credit cards. Promotion menus cannot be used with any discount card. Prices correct at time of going to print.