

The Waterwitch Festive menu

2 course £26.99 3 course £31.99



Starters

- Homemade cauliflower & chestnut soup, served with parmesan croutons £6.50
(GF on request - please ask)
- Smoked salmon gravlax, served with creme fraiche & toasted focaccia £8.99
- Wild mushroom crostini, served on roasted olive rocket salad (V) (VE) £6.99
(GF on request)
- Pulled pork croquette, served with a black truffle BBQ sauce £8.99

Main Course

- Oven roasted turkey breast, served with roast potatoes, mashed potatoes, seasonal vegetables, pigs in blankets, stuffing ball and a turkey jus £18.99
(GF on request)
- Slow cooked mulled wine beef stew, served with thick cut bloomer bread £19.99
- Pan seared sea bream, served with Dauphinoise potatoes, sauteed greens with a lemon & caper sauce £18.99
- Plant based sausage casserole, served with thick cut bloomer bread (V)(VE) £17.99

Dessert

- Traditional Christmas pudding, served with brandy sauce (V) £7.00
(Vegan option also available please ask)
- Sticky toffee pudding, served with warm toffee sauce & vanilla ice cream (V) £7.00
- Classic tiramasu, served with fresh pouring cream (V) (GF) £7.00
- Black cherry & kirsch semifreddo with vegan vanilla ice cream (V) (VE) £7.00
- Lancashire cheese board, served with chilli jam, silverskins, celery, grapes and cream crackers (V) £11.00