

New Years Eve 2023

4 Courses only £75 (table all night)

Starters

Chicken and Sweetcorn Soup, petit pain, whipped butter

Lamb Kofta, mint yoghurt, flatbread

Mussels, beurre blanc sauce, sourdough bread

Grilled Mushroom and Goats Cheese^V, wilted spinach

Chefs House Chicken Liver Pate, petit pain, red onion marmalade

Followed by...

Lemon sorbet, with mint leaf

Mains

Fillet of Beef, GF

Served on a screaming hot granite slab to be cooked to your liking right at the table,
Peppercorn sauce, homemade gourmet chips, grilled flat mushroom and tomato

Grilled Fillet of Seabass,

Linguine, seafood pesto cream sauce

New Zealand Shank of Lamb,

horseradish & rosemary mashed potato, minted red wine gravy

Whole Roasted Baby Chicken,

Lyonnais potatoes, white wine cream sauce, stem broccoli and roasted carrots

Roasted Pork Tenderloin wrapped in Pancetta

dauphinoise potato, stem broccoli, rich red wine and sage jus

Desserts

Profiteroles, filled with Baileys cream, chocolate sauce

Biscoff Cheesecake, toffee sauce, biscoff crumb, crème Chantilly

Mature Cheddar Truckle, assorted biscuits, fig and ale chutney, apple & grape

Chocolate Tart, clotted cream

Raspberry Eton Mess, with berry coulis

Finish with...

Selection of Macaron

Followed by Bubbly!

Music until late with DJ Ryan Moore

To book please contact us www.the-watersedge.co.uk