



The Waterwitch Christmas Menu

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STARTERS

Butternut squash soup,
Served with a warm bread roll and butter
(V, VE/GF upon request)

Chicken and leek terrine,
Wrapped in prosciutto, served with a homemade
cranberry butter and garlic & thyme crutes

Smoked salmon gravlax,
Served with toasted foccacia bread and crème fraîche

Roasted mushroom pâté
served with a spiced tomato chutney and brown
toast (VE)

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MAINS

Traditional turkey roast,
served with roast potatoes, mash, seasonal
vegetables, pigs in blankets, stuffing and turkey
gravy (available GF upon request)

Slow braised beef and mulled wine casserole,
served with thick bloomer bread

Salmon en croûte,
served with potato gratin, seasonal vegetables and
hollandaise sauce

Cranberry and chestnut roast,
served with mash, seasonal vegetables, red wine
and cranberry reduction (Ve)

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DESSERTS

Festive xmas pudding,
served with brandy sauce (VE upon request)

Classic carrot cake,
served with pouring cream (VE upon request)

Sticky toffee pudding,
served with warm toffee sauce and vanilla ice cream (V)

**Lancashire cheese & cracker board (V £4
supplement)**

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2 course £28.50

3 course £33.00

