

# The Waterwitch

## Festive menu

2 course £25.99 3 course £31.99

### Starters

- Homemade cream of chicken soup, served with a warm rustic bread roll  
(GF on request) (vegan soup option available - please ask)
- Indian spiced chicken lollipops served with rocket leaf & mint raita dip  
(GF on request)
- Pan seared king scallops served with fondant potato, pea purée & beetroot jelly  
(GF on request)
- Mushroom duxelle served on toasted ciabatta bread (V) (VE)
- Blue cheese & Jerusalem artichoke arancini, served with pickled red cabbage (V)

### Main Course

- Oven roasted turkey breast, served with roast potatoes, mashed potatoes, seasonal vegetables, pigs in blankets, stuffing ball and a turkey jus  
(GF on request)
- Minted lamb Henry, served with roast potatoes, mashed potatoes, seasonal vegetables & minted lamb jus  
(GF on request)
- Oven roasted sea bream, served with Dauphinoise potatoes, sautéed greens & creamy parsley sauce
- Vegan nut loaf, served with sweet potato mash, seasonal vegetables & red wine reduction (V)(VE) (GF)
- Vegetarian Wellington of chickpea, beetroot & duxelle, served with pomme purée, honey glazed vegetables & onion gravy (V)

### Dessert

- Traditional Christmas pudding, served with brandy sauce (V)  
(vegan option also available please ask)
- Sticky toffee pudding, served with warm toffee sauce & vanilla ice cream (V)
- Winter berries cheesecake, served with berry coulis & dark chocolate shards (V)
- Sorbet selection, served with fresh fruit (V)(VE)(GF)
- Lancashire cheese board, served with chilli jam, silverskins, celery, grapes and cream crackers (£4 supplement)