



The Waterwitch

Festive menu

2 course £26.99 3 course £31.99



Starters

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

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)
 - Slow cooked mulled wine beef stew, served with thick cut bloomer bread
- Pan seared sea bream, served with Dauphinoise potatoes, sauteed greens with a lemon & caper sauce
 - Plant based sausage casserole, served with thick cut bloomer bread (V) (V E)

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)
 - Classic tiramasu, served with fresh pouring cream (V) (GF)
- Black cherry & kirsch semifreddo with vegan vanilla ice cream (V) (V E)
- Lancashire cheese board, served with chilli jam, silverskins, celery, grapes and cream crackers (V)
(£4 supplement)

(V) Vegetarian (VE) Vegan friendly (GF) Gluten Free - please specify if you have any allergies prior to ordering. Pre-orders required at least 48 hours prior to booking.
A non-refundable deposit of £15 per person redeemable on the bill. A 10% service charge will be added to table of 8 or more.