

3 Courses £,45 per person

To Start

Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378kcal)

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough (384kcal)

West Country fillet of beef carpaccio, Pitchfork Cheddar, capers (309kcal)

Grilled heritage squash, yogurt, pickled fennel (vg) (339kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (10.57kcal)

Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867kcal)

Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807kcal)

For The Table (priced per dish)

Cauliflower cheese (484kcal) £8

Pigs in blankets (400kcal) £7

Maple roast heritage squash (264kcal) £7

Pork, apple & leek stuffing (434kcal) £8





Bring on the cheer, your perfect Christmas party starts here



Scan to unwrap the magic and take a peek at our crafted Christmas.

www.thewaterfrontlondon.co.uk

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot. An adult's recommended daily calorie allowance is 2,000 Kcal.

All tables are subject to a discretionary service charge of 12.5%.

