

# WATERS EDGE

M A R S W O R T H

3 courses £32.95

3 courses with a glass of prosecco £34.95

3 courses with a glass of champagne £40.00

## Starters

### Not Pigs in Blankets

Sausage, sage & apple patty served on bread sauce with pancetta crisps & crumbled chestnuts

### Roasted Winter Squash & Fregola Salad

Served on a baby spinach and heritage tomato salad with local porcini oil (vegan).

### Smoked Salmon & Crayfish cocktail

Served with bloody Mary dressing and warm sour dough

### Baked Camembert

Served with artisan crackers and blackberries

## Mains

### Turkey Schnitzel Burger

Served in a brioche bun, with cranberry sauce, skin on fries and gravy.

### Roasted Sea Trout

Served with a vegetable medley and prosecco sauce

### Lentil & Marmite Cottage Pie

With tender stem broccoli, vegan option available

### Pan roast loin of venison

With blackberry and juniper jus, French beans & cauliflower Rosti

### Beef short rib bourguignonne

With horseradish mash and French beans

## Pudding

### Toffee Sundae

Sticky toffee & date cake, local ice-cream, warm butterscotch sauce

### Deep fried bread pudding

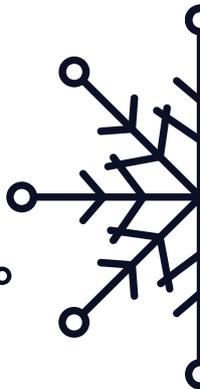
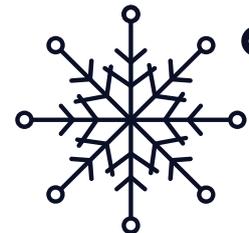
With local ice cream

### Waters Edge Mince Pie

Mincemeat Pithivier with almond frangipani & eggnog

### Chocolate & Praline Cake

Rich chocolate ganache, praline (vegan)



Please note whilst every precaution is taken, all fish dishes may contain small bones. Whilst we take the proficient allergen segregation precautions, we cannot guarantee that our dishes will not contain allergens. Should this prompt any queries or if you have any dietary requirements, please talk to a member of our staff and notify us of any allergies. We will be happy to discuss this further with you.

Gluten Free bread is available upon request.

Please be advised that bills can be split a maximum of 3 ways per table.