

**watersedge**  
RESTAURANT • BAR

# Christmas Day -2021-

Welcome drinks from 12.30pm, lunch served at 1.15pm

## Starters

Roasted butternut squash and sage soup, accompanied by a rosemary and garlic focaccia and topped with a crispy sage garnish and crème fraiche\*

Gin cured smoked salmon tartare, beetroot gel and elderflower sorbet (GF)(DF)

Garlic button mushrooms topped with a melting blue cheese and herb crumb and watercress salad (GF)\*

Chicken liver parfait, infused with blackberries and prosecco and garnished with a tangy berry coulis and sourdough crostini\*

## Followed By Champagne Sorbet To Cleanse Your Palate

## The Main Event

Roast crown of turkey breast, seasonal vegetables and all the trimmings (GF)(DF)

Rolled pork tenderloin and a fondant potato, accompanied by seasonal vegetables and a cider jus, garnished with a pork crackling crisp (GF)(DF)

Pan fried loin of red snapper, accompanied by a herb infused crushed new potato, and accompanied by seasonal vegetables\*

Wild mushroom risotto, garlic focaccia, rocket garnish (V)(VG)\*

## Desserts

Local cheese and selection of chutneys, crudites and a variety of crackers (V)

Orchard garden tartlet, clotted cream and dehydrated berries (V)

Belgian chocolate brownie, black forest mousse and Chantilly cream\*

Champagne sorbet, mulled poached pear, and oven baked balsamic figs (GF)(DF)(V)

V=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free

\*For Lactose or Gluten Intolerant and Vegan guests we are able to offer an adapted menu. Please advise us of any specific dietary requirements and we will endeavour to adapt your menu selection to accommodate where possible.

Deposit £20 per person; pre-order and  
balance payment required 01/12/21

£70  
per  
person

£25  
for  
children

Contact us on **01524 730903** or  
**waters.edge@pureleisuregroup.com**, or call in to  
Reception, with any queries and to book your place.

**south lakeland**  
LEISURE VILLAGE A PURE LEISURE PARK

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Name:

Telephone:

Number of people:

Please choose one option from the three sections below.

For more than one person, please put the number in the box.

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## The Main Event

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