

Christmas Day -2025-

To Start

Homemade Bread & Whipped Butter

Starters

Smoked Mackerel Pate

Beetroot relish, garden salad, melba toast

Chicken & Ham Terrine

Homemade chutney, toasted brioche

Spiced Parsnip Soup

Croutons, curry oil

King Prawn Cocktail

Marie rose sauce, brown bread & butter

Main Course

Roasted Turkey Breast

Fondant potato, pigs in blanket, roasted carrot and parsnips, pork and apricot stuffing, sprouts, Yorkshire pudding and turkey jus

Slow Cooked Beef

Horseradish and mustard mash, roast carrot and parsnip, truffle red wine sauce

Roast Scottish Salmon

Buttered herb potatoes, seasonal greens, white wine cream sauce

Lincolnshire Poacher & Potato Pie

dauphinoise potato, confit leeks, chive butter sauce

Dessert

Christmas Pudding

Brandy sauce, red currant puree

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Dark Chocolate & Orange Torte

Candied oranges, raspberry sorbet

Selection of Local Cheese

Biscuits, grapes, truffle honey and chutney

To Finish

Selection Of Petit Fours

Contact us on **01524 730823**

or email **waters.edge@pureleisuregroup.com**,

or call in to Reception, with any queries and to book your place.

Pre-order and 50% deposit required.

3 Courses

£95

per person

Under 12's
**Half
Price**