

## How to book

To book your party email us on [info@waterfront-plymouth.co.uk](mailto:info@waterfront-plymouth.co.uk) to check that your chosen date and time is available.

We will reserve the date and time requested for 10 working days from the date of the enquiry by which time we require your non-refundable deposit to be paid; £5 per person for Festive Lunch bookings, £10 per person for Christmas Party menu bookings and £25 per person for Christmas Day bookings.

If we have not received your deposit within the 10 days we will cancel the enquiry and release the date for other customers.

We will confirm your booking by email and send a pre-order form which must be returned to us no later than two weeks before the date of your party.

The balance due (amount per person less the deposit paid) must be paid in full two weeks before the date of your party.

We regret that no alterations to numbers can be accepted within two weeks of your party.

## To say 'thank you'!

Book a Christmas party with us and we will provide one bottle of house wine for every six guests to get your party started (in accordance with licensing law proof of ID may be required – soft drink alternative available.) To receive this offer the following booking conditions must be met:

- \* Free wine offer is only available if all members of the party choose the three course Christmas Party menu. This offer is not available with the following menus – Christmas Day, Two-Course Party menu and Festive Lunch menu.
- \* All deposits must be paid within 10 working days of the initial enquiry.
- \* Balance due must be paid in full a minimum of two weeks before the date of your party.
- \* All pre-orders must be received a minimum of two weeks before the date of your party.

## Tailor-made parties

We can tailor a party package to suit your specific requirements for food. Email us on: [info@waterfront-plymouth.co.uk](mailto:info@waterfront-plymouth.co.uk) to discuss your party options. We can even help organise taxis or minibus services for your party.



## Christmas & New Year opening times

Please visit [www.waterfront-plymouth.co.uk](http://www.waterfront-plymouth.co.uk) for full details or follow us on Facebook.



## Fantastic waterfront setting



## Private room

Our private room is an ideal venue for business meetings, small weddings, private parties, funeral receptions etc.

The Waterfront, Grand Parade, Plymouth PL1 3DQ Tel: 01752 226961  
[info@waterfront-plymouth.co.uk](mailto:info@waterfront-plymouth.co.uk) [www.waterfront-plymouth.co.uk](http://www.waterfront-plymouth.co.uk)

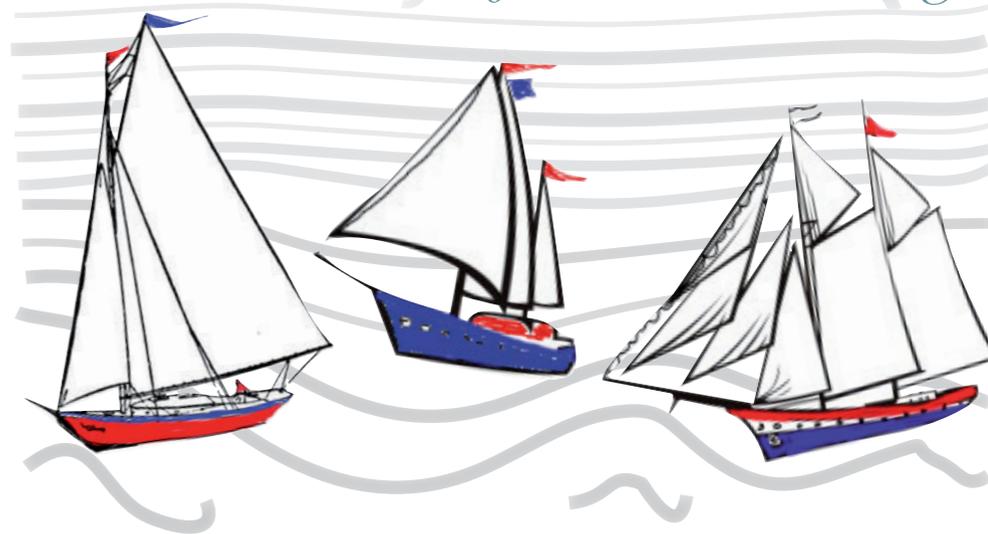


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THE  
Waterfront  
PUB & DINING

## Christmas Party Menu 2019

I saw three ships come sailing in  
On Christmas Day, on Christmas Day;  
I saw three ships come sailing in  
On Christmas Day in the morning.





## Christmas Day Menu

Bucks fizz or fruit juice mocktail

### Starters

Smoked salmon, potato fritters and a poppy seed cream (GF)

French onion soup, truffle oil and homemade bread roll (V\*GF\*)

Beetroot and red onion tarte tatin, rocket and balsamic dressing (V VE)

Turkey, chestnut, cranberry and prosciutto terrine with homemade bread (GF\*)

- o o o -

Prawn and avocado tian (GF)

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### Mains

Roast turkey breast, pork and apricot stuffing, rosemary and garlic roast potatoes, seasonal vegetables, pigs in blankets and red wine gravy

Sirloin of beef, chestnut and porcini roulade, colcannon mash, rosemary and garlic roast potatoes, seasonal vegetables, Yorkshire pudding and red wine gravy

Beetroot and butternut squash wellington, kale pesto, rosemary and garlic roast potatoes, seasonal vegetables and red wine gravy (VE)

Salmon en croute, tenderstem broccoli, rosemary and garlic roast potatoes, seasonal vegetables with lemon velouté

- o o o -

Lemon sorbet (VE)

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### Desserts

Homemade Christmas pudding with brandy crème anglaise (V)

White chocolate, orange and ginger profiteroles (V)

Vanilla panna cotta, Plymouth sloe gin jelly, with a ginger snap biscuit (V)

Traditional West Country cheeseboard, Brie, Devon blue, Cheddar, onion marmalade, apple, grapes and savoury crackers

Selection of Cowlick Creamery ice cream and sorbet (V VE\* GF)

Vanilla, chocolate, strawberry, orange, raspberry

Tea/coffee and mince pies

**Adults £70 Children (under 12) £35**

*Although we state certain meals are gluten free, other wheat products are prepared in our kitchens. We endeavour to minimise cross-contamination, but this cannot be guaranteed.*



## Christmas Party Menu 2019

### Starters

Roasted garlic and butternut squash soup served with homemade bread roll (V VE GF\*)

Prawn and avocado tian with horseradish crème fraiche (GF)

Beetroot carpaccio with a caper dressing (V VE GF)

Ham hock and olive terrine with homemade bread (GF\*)

### Mains

Roast turkey, rosemary and garlic roast potatoes, seasonal vegetables, pigs in blankets, stuffing and red wine gravy (GF\*)

Roast topside of beef, Yorkshire pudding, rosemary and garlic roast potatoes, seasonal vegetables, pigs in blankets, stuffing and red wine gravy (GF\*)

Pan-fried hake, wild mushrooms, tenderstem broccoli and gnocchi with lemon butter

Root vegetable, cranberry and apricot bake topped with sunflower and pumpkin seed gratin, maple chantenay carrots, rosemary and garlic roast potatoes, seasonal vegetables and red wine gravy (V VE GF)

Chicken ballotine filled with sage and onion stuffing and wrapped in prosciutto, colcannon mash, rosemary and garlic roast potatoes, seasonal vegetables and red wine gravy

### Desserts

Christmas pudding with brandy crème anglaise (V)

Baileys crème brûlée with orange sorbet (GF)

White chocolate and cherry meringue roulade with winter berry compote (V)

Chocolate brownie with raspberry sorbet (V VE GF)

Selection of Cowlick Creamery ice cream and sorbet (V VE\* GF)

Vanilla, chocolate, strawberry, orange, raspberry

**Three courses £25.95**

**Two courses £18.95**

*(Two course option only available Monday – Thursday.*

*Free wine offer not available with two course option)*

*This menu is available from Friday 22nd November 2019 until Monday 23rd December 2019. But if December is too busy for you... why not come along in January 2019 when this menu will be available on Friday and Saturday evenings – but minus the Christmas decorations!*



## Festive Lunch Menu

**£14.95 per person**

*Available from 25th November to 19th December  
Monday to Thursday 12 noon – 2.30pm only*

### Starters

Roasted garlic and butternut squash soup with homemade bread roll (V VE GF)

Caesar salad and rosemary croutons

### Mains

Roast turkey (GF\*)

Vegan nut roast (V VE GF)

Roast topside of beef and Yorkshire pudding (GF\*)

*Served with seasonal vegetables, rosemary and garlic roasted potatoes and red wine gravy*

### Desserts

Christmas pudding with brandy crème anglaise (V)

White chocolate and cherry meringue roulade with winter berry compote (V)

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Bookings with pre-orders only.

A £5 deposit per person is required to reserve your table.

*Free wine offer not available with this menu*

*Although we state certain meals are gluten free, other wheat products are prepared in our kitchens. We endeavour to minimise cross-contamination, but this cannot be guaranteed.*

**\*\*Please mention all dietary requirements when booking\*\***

GF – gluten free GF\* – available as gluten free, with modifications

V – suitable for vegetarians VE – suitable for vegans

VE\* – suitable for vegans with modifications