

XMAS AT Watergate YARD

NOVEMBER 15TH -

DECEMBER 31ST

2 COURSES £26

3 COURSES £30

STARTERS

PIGS IN BLANKETS (gf*)

Maple glazed sticky pigs, with a cranberry dip

CRISPY SQUID

Calamari rings in a panko crumb, with aioli & lemon

KOREAN FRIED CHICKEN

With a spicy gochujang ketchup, spring onion & sesame

MINI CAMEMBERT (v)

Lightly breadcrumb, melted, with a cranberry dip

VEGETABLE GYOZAS (v/vn)

Steamed then fried, crispy vegetable dumplings, with a gochujang ketchup

MAINS

'GET STUFFED' XMAS BURRITO

Turkey breast, pigs in blankets, sage & onion stuffing, wrapped in a Yorkshire Pudding with mini sea salt & rosemary roasts, maple glazed carrots, pan fried sprouts, gravy & cranberry sauce

THE CLUCKER BURGER

Buttermilk chicken breast, with a breaded mini camembert & crispy bacon, mayo & cranberry sauce, in a brioche bun, with mini sea salt & rosemary roasts, slaw & a pig in a blanket

SANTA'S SLOW COOKED STEAK & GUINNESS PIE

Filled with tender chunks of steak in a rich ale gravy with mini sea salt & rosemary roasts, maple glazed carrots & pan fried sprouts

MERRY MAC 'N' CHEESE (v)

Our signature Mac, topped with a spiced red onion chutney & finished with a sage & onion stuffing crumb, and garlic bread

PAN FRIED GNOCCHI WITH SPINACH & SAGE (vn)

Crisp, golden gnocchi, with roasted squash & spinach, in a rich sage & butter sauce, with garlic bread

DESSERTS

MIRRORED CHOCOLATE TORTE (vn)

Rich chocolate ganache, with a caramel glaze

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Deliciously creamy, with meringue pieces, berry sauce & sparkles