MENU

WATERMILL THEATRE

FESTIVE FEAST & FIRESIDE JAZZ - 10 DEC

STARTER

Cream of wild mushroom and tarragon soup
Garnished with parsnip crisps Mk

Wild garlic, tomato and shallot tart
With a basil dressing Vg, G(wheat)

MAIN

Roasted pheasant with a cranberry and orange balsamic reduction
Served with roasted herb diced potatoes S

Stuffed Portabello mushroom
Served with truffle-infused quinoa and a roasted red and yellow pepper coulis Vg

DESSERT

Lemon and raspberry posset
Served with a gingersnap biscuit Mk, G(wheat), V

Plum and cinnamon crumble
Served with ginger ice cream Mk, V, Vg alternative available

Fresh seasonal fruit salad
A medley of fresh fruits finished with mango coulis Vg

V Vegetarian, Vg Vegan, Gf Gluten free

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates, C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin, Mol molluscs, A alcohol

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.