

WATERSEdge NEW YEAR'S EVE

EXCLUSIVE MENU

STARTER

King Prawn Thermidor

Succulent king prawns in a luxurious thermidor sauce, served with artisan toasted sourdough and a bouquet of dressed seasonal leaves

Falafel & Beetroot Hummus (V/Vg)

Handcrafted falafel paired with vibrant beetroot hummus, accompanied by warm, pillowy flatbread

Pan-Seared Chicken Livers

Delicately pan-seared chicken livers, complemented by wilted spinach kissed with mature balsamic vinegar, and served on toasted granary bread

MAIN COURSE

Braised Beef Cheek

Slow-cooked to perfection, accompanied by a delicate mirepoix of garden vegetables, served atop velvety wholegrain mustard mash, and finished with a rich chianti jus

Roasted Monkfish Tails

Succulent monkfish enveloped in tender savoy cabbage, paired with rosemary and garlic-infused potatoes, and elegantly complemented by a silky tomato velouté

Radicchio & Saffron Risotto (V/Vg)

A luxurious risotto infused with fragrant saffron and bitter radicchio, crowned with crispy spiced cauliflower and a delicate parmesan crisp

DESSERT

Grand Marnier & Velvety Chocolate Cheesecake

Crowned with caramelised orange zest for an indulgent finish

Amaretto Disaronno Tiramisu

A decadent twist on the classic Italian dessert, infused with almond liqueur

Apple, Rum & Raisin Strudel

Encased in golden pastry and served with silky vanilla custard

Price: £60 per person

