



CHRISTMAS PRIVATE DINING MENU

APERITIF

Mistletoe Spritz- Gin, Cranberry, Lime topped with Prosecco	14.00
Mulled Wine	9.00

STARTERS

Parsnip Soup & Curried Oil
Ham Hock Terrine, Piccalilli & Champ Bread
Smoked Salmon, Pickled Cucumber & Wheaten Croute
Antrim Beetroot, Butternut Squash, Salad with Hegarty Cheese

MAINS

283g Co. Tyrone Sirloin Steak, Peppercorn Sauce & Chips (7.00 supplement)
Co. Antrim Turkey, Sage & Apricot Stuffing, Sprouts & Cranberry
Truffle Roasted Cauliflower
Cod & Haricot Bean Caponata

Above Served with a Selection of Seasonal Potatoes & Vegetables

STEAKS TO SHARE served with two chips and peppercorn sauce
600g Co. Tyrone Chateaubriand (25.00 per person supplement)
1.2kg Co. Tyrone Tomahawk (25.00 per person supplement)
sharing steaks garnished with Chimichurri & Red Wine Jus

DESSERTS

Winter Trifle (v)
Chocolate Pot, Espresso & Hazelnut Praline
Christmas Pudding & Brandy Sauce
Irish Cheese, Homemade Crackers & Port Chutney

3 course 62.50



A discretionary 10% service charge will be added to all bills.

Waterman is not an allergen free environment, but we strive to accommodate our guests' dietary needs. Please note that the kitchen team will do their best to ensure your dietary requirements are met. Unfortunately we cannot confirm these prior to arrival and do recommend speaking with our staff when you arrive so we can ensure the best possible experience for you.