WATERMANS RICHMOND

CHRISTMAS DAY SET MENU £120

English Oscietra Caviar
Served over Crushed Ice with Warm Blinis, Crème Fraîche, Chives and Buttered Baby Potatoes
10g £45 | 30g £125 | 50g £195

Carlingford Oysters
Freshly shucked over Crushed Ice with Fresh Lemon.
Natural 6 £25 | 12 £46
Champagne Vinegar Mignonette 6 £29 | 12 £54

TO BEGIN

A Welcome Glass of Champagne

STARTERS

Garlic Butter King Prawns gfo
Pan-Fried in a White Wine, Chilli, Garlic and Butter Sauce

Parmigiana di Melanzane vg | gfo
Layers of Aubergine, Slow-Cooked Tomato Sauce and Fior di Latte Mozzarella, finished with Basil Pesto

Garlic Prawn, Scallop & Braised Fennel Ravioli
with Salmon Caviar, cooked in Lobster Bisque

Bresaola Punta d'anca IGP gfo
Italian air-cured beef with fennel, rocket, shaved Parmesan and caper-lemon dressing

MAINS

Traditional Roast Turkey
Roasted Potatoes, Pigs in Blankets, Sage and Onion Stuffing, Steamed Carrots, Cauliflower, Broccoli, Chestnuts and Cranberry Sauce

Dover Sole gfo
Classic French Style Cooked in a Butter, Lemon and Capers Sauce, served with Saffron Baby Potatoes and Cherry Tomatoes

Mixed Mushroom & Fresh Truffle Risotto v | veo
Served with Seasonal Fresh Black Truffles and Burrata

35-Day Dry-Aged Fillet Steak
10oz Dedham Vale British Grass-Fed Beef Served with Rainbow Baby Carrots, Mashed Potatoes and a Choice of Peppercorn Sauce or Truffle Butter

Fresh Lobster Linguini
Cooked in a Silky Lobster Bisque and Brandy Sauce, Topped with Half a Fresh Lobster

DESSERTS

Traditional Christmas Pudding v
Traditional Christmas Pudding served with Warm Cointrue Custard

Forest Berries & Sorbet v
Forest Berries with Sorbet, Walnuts, Pistachio Purée and Sesame Seeds

Classic Tiramisu v

EXTRAS v | gfo

Fries £6 | **Truffled Mashed Potatoes** £9 | **Green Salad with Lemon Vinaigrette** £6

*Kindly let the staff know if you have any dietary requirements. v : Vegetarian | ve: Vegan | gf : Gluten Free | gfo : Gluten Free Option

*Ask a member of staff for allergen information. *No service charge included.