WATERMANS RICHMOND

CHRISTMAS PREMIUM SET MENU £60

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

STARTERS

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

Parmigiana di Melanzane v | gfo
Layers of Aubergine, Slow-Cooked Tomato Sauce and smoked Scamorza, finished with Basil Pesto

Hand-Picked Cornish Crab gfo
Avocado Mousse, Salmon Caviar, Fresh Chilli, Lemon, Herbs and Crostini

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

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

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

35-Day Dry-Aged Rib Eye Steak gfo
Dedham Vale British Grass-Fed Beef with Skin-on French Fries 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
£20 surplus

DESSERTS

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

Warm Pistachio & Walnut Baklava v
Orange-Blossom Syrup and Vanilla Gelato

Lemon Panna Cotta v
Mango Purée and Mountain Berries

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.