

MERRY
Christmas
& HAPPY NEW YEAR

———— The Waterway ————





A Gift for booking early...

BOOK YOUR CHRISTMAS PARTY BEFORE OCTOBER 31ST
& we'll send you a gift to say thank you ...

For tables of 10 or more we'll send you a **£25** gift in January
For tables of 20 or more we'll send you a **£50** gift in January

Simply book your celebration over the phone, by email or in person
& we'll email you your exclusive treat in January.

Bookings & deposits must be made & paid by October 31st 2019.



Christmas time well spent...

Let's make your Christmas extra special at the Waterway. Enjoy our specially created dishes made using fresh, seasonal ingredients and expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere.

We can accommodate groups up to 60 people for an exclusive sit-down lunch or dinner in the restaurant area and up to 40 in our Private Dining Room "Under the Waterway". Our cosy lounge next to the fireplace is also available for hire and can accommodate up to 30 people for drinks and canapés.

We are always happy to discuss any special requirements you might have for your Christmas celebration.

BOOK A TABLE TODAY

Interior restaurant: seated 60 / standing: 80

Function room: seated 40 / standing 60

Lounge Area: seated 20 / standing 30

Exclusive hire available on request

Nearest Tube: Warwick Avenue

Licence hours: 10.00-23.30 (10.30pm Sundays)

Why not bring in the *New Year* with us and enjoy an evening of celebrations with our DJ We will be serving a mouth watering 5 course menu for **£70** per person.

Our professional and dedicated team will be happy to discuss any further details regarding our Festive Menus with you.

Call us on **020 7266 3557** or e-mail info@thewaterway.co.uk

We look forward to seeing you
The Waterway team



Festive menu

STARTERS

Pumpkin & roast chestnut soup

Dorset dressed crab, radish carpaccio & truffle celeriac

Heirloom beetroot & apple salad, hazelnut dressing & beetroot crisp

Game terrine, fig chutney, watercress & toasted sourdough

MAINS

Seared salmon fillet, giant beans & herb cassoulet

Roast Norfolk bronze Turkey, pork & herb stuffing,
pigs in blankets, cranberry sauce & all the trimmings

Corn-fed chicken supreme, charred leeks, sweet potato & truffle jus

Dukkah roasted cauliflower, sweet aubergine & harissa coconut yoghurt

DESSERTS

Chocolate & cranberry Christmas pudding

Tarte tatin & Jersey clotted cream

Rainbow fruit salad, honey lime dressing & coconut sorbet

Mince pie, brandy custard



3 COURSES FOR £32

****Complimentary Christmas crackers with all menu options****



Gourmet menu

STARTERS

Pear & salsify soup

Venison tartare, quail's eggs, cucumber & mustard mayonnaise

Citrus cured salmon, avocado purée, pea shoots & salmon caviar

Burrata caprese, heirloom tomatoes & aged parmesan

MAINS

Herb crusted 6oz fillet steak, salsify & black olive dressing,
Pommes Anna, celeriac & truffle jus

Seared sea bass fillet, wilted spinach, salsify & black olive dressing

Mushroom wellington, chives & lemon butter sauce

Roast Norfolk bronze turkey, pork & herb stuffing,
pigs in blankets, cranberry sauce & all the trimmings

DESSERTS

Chocolate & cranberry Christmas pudding

Mulled wine poached pear tart, cinnamon marscapone

White chocolate, passionfruit & prosecco crème brûlée

Mince pie, brandy custard



3 COURSES FOR £38

****Complimentary Christmas crackers with all menu options****



Canapé selection

Spinach & ricotta on brioche

Goat's cheese, cream & leek tartlet, Kalamata olives

Wild mushrooms, parmesan & wild rocket tartlet

Grilled artichokes, celery & aged parmesan

Smoked salmon blinis, crème fraîche & dill

Seared tuna, confit peppers & aged balsamic

Grilled brochette of tiger prawns, aioli

Seared sea bass, tapenade

Chicken satay & peanut butter sauce

Beef carpaccio, rocket & truffle oil

Crispy duck, date molasses

Honey glazed merguez

Mini lamb burger, mint sauce

Mini mince pies

Pistachios brownie

Mini éclair au caramel

Pecan pie



**CHOICE OF 7 £16.50 OR
CHOICE OF 10 £22.50 PER HEAD
(minimum 20 people)**



Buffet selection

MAINS

Grilled field mushroom, courgette & confit peppers
Falafel wraps with tahini dressing
Spinach & ricotta ravioli with rocket & parmesan salad
Grilled marinated chilli tiger prawns
Grilled mini tuna steaks with mango salsa
Mini salmon fillets marinated in thyme & garlic
Chargrilled chicken satay skewers
Lamb cutlets with salsa verde
Roast Norfolk bronze Turkey, cabbage & Brussels sprouts

SIDES

Triple cooked chips
Minted Jersey royal
Rocket & parmesan
Mix greens; green beans, peas & sugar snaps
Wild quinoa with gold raisins & apricots
Lentils & feta salad

Desserts available upon request:

Pistachio brownie, Chocolate truffle, Mince pies



Please choose one of the packages
below for each of your guests

3 mains & 3 sides £27 / 4 mains & 4 sides £36 / 5 mains & 5 sides £45

(Minimum 20 people)



The spirit of Christmas

Get your party into the festive spirit by **PRE-ORDERING** your celebratory drinks and take advantage of our festive discount available on all advance pre-orders.

PARTY PACKAGES

Boost your festive party with our range of drinks packages, each suitable for 10 guests.

On arrival:

CHRISTMAS PUNCH £60

SPARKLING PACKAGE

5 x bottles of Veuve Clicquot Yellow Label £375

5 x bottles of Moët & Chandon, Brut Imperial £305

5 x bottles of Prosecco £155

BEER PACKAGE £125: 30 x bottles of Corona

AFTER DINNER:

10 x Mulled wines £70

or Kettle of Mulled Wine £200

10 x Espresso martinis £90

10 x Jägerbombs* £60

or bottle of Jägermeister* £150

*(half can of redbull per person)

BRONZE WINE PACKAGE £95

Any 5 bottles of these wines:

Macabeo Sobre Lias

Tempranillo Petit Verdot

Les Bets Rousses

SILVER WINE PACKAGE £125

Any 5 bottles of the below wines:

Picpoul de Pinet

Riche Viney Rose

Rioja Rosada

GOLD WINE PACKAGE £145

Any 5 bottles of these wines:

Stoneburn, Sauvignon Blanc

Shiraz "The Opportunist"

Saint-Roch Les Vignes Rose

WATER £15:

5 x large bottles of still or sparkling water (750ml)

Our pre-ordered drinks packages must be paid in full when settling your outstanding balance on the day of your Christmas party or Christmas Day Booking. Please note this payment is non-refundable.



Under the Waterway...

PRIVATE DINING ROOM & BAR

WANT SOMETHING A BIT SPECIAL?

Should you have any specific requirements, our Head Chef would be happy to discuss them with you and create your perfect menu. You could even watch your own private chef as he carves your main course.

Please submit an enquiry for more details!



ADD SOME FUN WITH OUR SELF-POURING KEGS

KEG of Bianco Frizzante Prosecco, V. Serena, NV Italy (100 glasses) £550

Fresh and elegant with ood intensity & lively beads.
Scents of white flowers & golden apples.

KEG of Chardonnay IGT Veneto NV, Italy (80 glasses) £420

This unoaked dry Chardonnay from Veneto is fruity & fresh on a palate, with delicate citrus & apple notes. Versatile & easy drinking to work well with food as well as on its own.

KEG of Camden Hells (52 pints) £300

Golden in colour with soft biscuity malt. Clean, crispy & refreshing with mild bitterness



Guests can change kegs within packages which may incur extra charges. All kegs must be bought outright. We are unable to serve half kegs & no refunds can be given for any left-over alcohol in the kegs.



Christmas day menu

STARTERS

Lobster bisque, armagnac chantilly

Burrata caprese, heirloom tomatoes & aged parmesan

Seared king scallops, cauliflower puree, golden raisins & chicken jus

Hand chopped seared steak tartare, quail's eggs, mezzina leaves & crostini

Foie gras terrine, fig chutney & toasted brioche

MAINS

Whole roasted sea bass, spinach, shiitake mushrooms & black olive dressing

Champagne winter truffle risotto & Pecorino Sardo

8oz fillet steak au poivre, black truffle mash & bourbon glazed carrots

Roast Norfolk bronze turkey, pork & herb stuffing,
pigs in blankets, cranberry sauce & all the trimmings

DESSERTS

Triple chocolate brownie, marscapone ice cream

Pecan pie, nougat ice cream

White chocolate & passionfruit crème brûlée

Chocolate & cranberry Christmas pudding

FOLLOWED BY

Tea or Coffee & mince pies



4 COURSES FOR £75.00
& £40 FOR CHILDREN (AGED BETWEEN 7 & 12)

On Christmas Day we are only open for lunch from 12pm to 4pm



New Year's Eve

Glass of champagne on arrival

STARTERS

Crab soup

Seared scallops, fennel purée, cucumber & chive spaghetti

Venison tartare, truffled triple cooked potato & crispy leaves

Goats cheese crouton, burst tomato, pears & passionfruit vinaigrette

Foie gras terrine, fig chutney & toasted brioche

MAINS

Champagne winter truffle risotto, Pecorino Sardo

John dory, grilled artichokes, salsify & jus gras

Grilled 6oz fillet steak, wilted spinach & fried foie gras

Grilled corn fed chicken supreme, turnip & Époisses cheese gratin

Seared fillet of sea bass, vegetable millefeuille & tomato pesto

DESSERTS

Chocolate tart

Raspberry sorbet

White chocolate crème brûlée

Honeycomb cheesecake

Assiette du fromage

FOLLOWED BY

Tea or coffee & truffles

4 COURSES FOR £70.00

OR £40 FOR BOOKINGS AT 7.30 PM OR BEFORE

**Price includes free entry to the Waterway's
themed New Year's Eve party until 2am**

Our pre-ordered drinks packages are not available with our New Year's Eve bookings



TERMS & CONDITIONS

To reserve a table for your Christmas party or Christmas Day meal, please call **020 7266 3557** or email us on **info@thewaterway.co.uk**.

Bookings with the Christmas set menus require £15.00 or 50% of the minimum spend agreed as deposit. Deposits must be paid in order to guarantee your booking.

Sometimes for whatever reason, guests need to cancel their table. Let us know 7 days before your booking, and we'll refund the deposit

Want to increase the numbers? Somebody can't make it? Let us know 72 hours ahead and we'll change your booking details and pre-order. Unfortunately if you don't let us know that fewer people are coming, we'll have to charge you for their food

The Christmas set menus are available from the 26th November to the 24th December for tables of 10 or more.

In order to help us maintain the highest possible standards of service, we would ask you to complete the menu selection form for all members of your party and return it to a member of the Management team at least ONE WEEK before your booking.

All members of your party have to dine from the same set menu.

Parties in our private room for lunch have to be vacated by 4.30pm and for dinner by 11.30pm.

Tables in the main restaurant might have a return time which will be confirmed when making the booking.

For Christmas Day bookings & New Year's Eve bookings, we require 50% of the set menu price as deposit. Deposits must be paid in order to guarantee your booking. 72 hours' notice of any cancellation is required.

Refunds outside the 72h will be at the discretion of Management.

12.5% service charge of is added to all parties dining at the Waterway.

100% of the service charge is shared fairly amongst the team.

FOOD ALLERGIES & INTOLERANCES

Before submitting your food pre-order, please inform us if any member of your party has any allergies or intolerances.

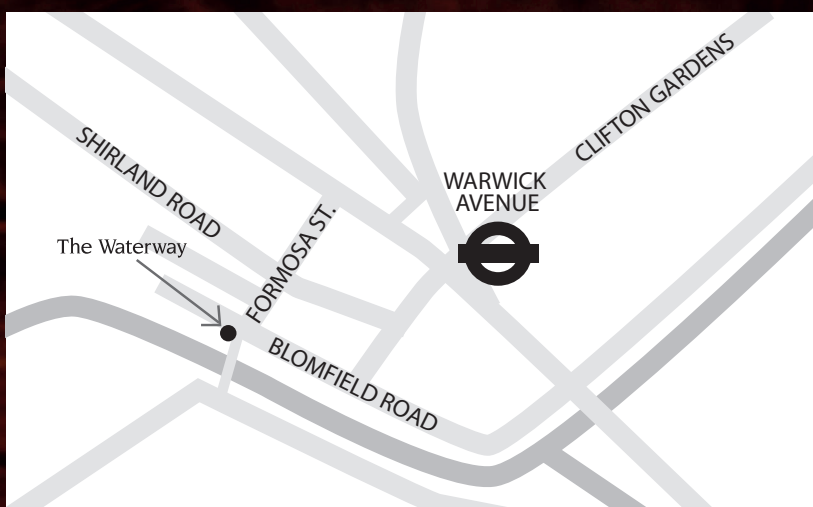


Contact us:

for more information & bookings

call: 020 7266 3557

or email: info@thewaterway.co.uk



The Waterway, 54 Formosa Street London W9 2JU

Tel: 020 7266 3557 www.thewaterway.co.uk

