



FESTIVE MENU FOR AYLESBURY VALE U3A

Wednesday 2 December at 12:30 pm

£26.50 FOR 2 COURSES / £32 PER PERSON FOR 3 COURSES

(To include a main course and includes a tip for staff)

THE WATERMEAD INN

10 LAKESIDE, WATERMEAD

AYLESBURY HP19 0FX

STARTERS

WILD MUSHROOM SOUP (VE)(GF)

A rich and velvety wild mushroom soup served with warm baked ciabatta

PRAWN COCKTAIL

Succulent prawns in our classic cocktail dressing with creamy avocado and served with crisp crackers

CRISPY DUCK SALAD (GF)

Crispy shredded duck served over a vibrant salad of cucumber, radish and fresh sprouts, finished with hoisin sauce and toasted sesame seeds

FORMAGGI DI CAPRA (GF)

Oven-baked mushroom with fragrant garlic butter, rich tomato sauce and creamy goat's cheese, finished with fresh basil and a delicate sprinkling of Parmesan cheese

MAIN DISHES

TRADITIONAL ROAST TURKEY

Tender roast turkey breast served with a golden Yorkshire pudding, pigs in blankets, sage and onion stuffing, broccolini, roast parsnips and carrots, finished with rich gravy and cranberry sauce

SALMON

Salmon fillet served with dauphinoise potatoes and tender broccolini, accompanied by a fresh lemon wedge and creamy parsley sauce

ROAST PORCHETTA (GF)

Slow-roasted Italian-style pork belly rolled with aromatic herbs and seasoning, served with creamy mashed potato, broccolini and rich gravy

ROOT WELLINGTON (VE)

Root vegetable, butternut squash and sweet potato filling in a golden puff pastry, served with crispy roast potatoes and tender broccolini, finished with a rich vegan gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

A classic festive Christmas pudding served with vanilla custard

PEAR CRÈME BRULÉE

Silky pear-infused crème brulée finished with a crisp, caramelised sugar crust

GIN & RASPBERRY CHEESECAKE (VE)(GF)

Gin and raspberry cheesecake with a smooth, creamy texture and a fresh raspberry finish

SALTED CARAMEL CRUNCH PIE

Layers of chocolate and salted caramel, topped with a light cream, crunchy caramel pieces and chocolate sprinkles