



THE WATERMILL RESTAURANT



STARTER

CHEFS HOMEMADE SOUP OF THE DAY

Served with crusty bread

(VEGETARIAN)

.....

SMOKED PORK HACK FLAKES

Tossed in mixed lettuce and

Honey wholegrain mustard dressing

.....

HOMEMADE NORWEGIAN SMOKED SALMON GRAVLAX

Served with toasted bread

.....

BAGUETTES WITH CHEESE AND CRANBERRY STUFFING

Served with mixed salad and salad dressing

(VEGETARIAN)

.....

MAIN COURSE

GRILLED PORK LOIN

Topped with goat cheese & pimiento in apple and calvados sauce

Served with creamy mash potato and seasonal vegetable

.....

WILD ALASCAN SALMON MEDALLION & WILTED SPINACH

In a large organic mushroom shell

Served with Vongole sauce

.....

HOMEMADE HEART OF ROASTED VEGETABLE PIE

Served with new potatoes

(VEGETARIAN)

.....

CHARCOAL GRILLED SIRLOIN STEAK

With Norwegian oyster in pink pepper sauce

Served with new potato and mangetout

@



THE WATERMILL RESTAURANT



DESSERTS

TRIPLE DECKER EXOTIC RICE PUDDING

.....

NEAPOLITAN HEART ICE CREAM

In a rich chocolate sauce

.....

MIX CHEESE PLATTER

.....

DESSERT OF THE DAY

.....

*THREE COURSE VALENTINES DINER
ONLY*

£24.95 per person

BOOK EARLY TO RECEIVE A FREE GLASS OF CHAMPAGNE

FREE GLASS OF CHAMPAGNE IF YOU CONFIRM YOUR

BOOKING BEFORE THE 10TH OF FEBRUARY 2012

(A 50% DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING)