



A glass of Prosecco on arrival

STARTERS

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Roast monkfish,
brown shrimp and orange butter,
creamed spinach, capers

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Apple and quince crumble,
custard

Salted chocolate and cranberry
tart, caramel ice cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

Adult £70 Child £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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