



How To Book

The Watermill Inn runs their festive menu from 1st December to 24th December for parties of 2 or more by advance bookings only.

We require each person's choices and a non-refundable £10 deposit per person no later than 3 days before your booking.

ALLERGENS/DIETARY REQUIREMENTS

We adapt ingredients to suit dietary requirements. Please clearly state when ordering if you require gluten free/vegan/vegetarian or have any other dietary requirements or allergens.

We wish all our customers a Merry Christmas and a Happy New Year!



THE WATERMILL INN & BREWERY

Ings, Near Staveley, Kendal, Cumbria LA8 9PY

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WINE LIST

CHAMPAGNE & SPARKLING

Prosecco D.O.C., Pure, Veneto, Italy	Bottle	£23.00
Prosecco D.O.C., Pure, Veneto, Italy	Qtrs	£7.50

ROSE WINES

Boulevard Blush, Route 606, California, USA	Bottle	£21.50
Pinot Grigio Rosé, Pure, Venezie, Italy		£21.50

WHITE WINES

Sauvignon Blanc, Tonada, Central Valley, Chile	Bottle	£21.50
Chardonnay Pitchfork, SE Australia		£21.50
Pinot Grigio, Pure, Venezie, Italy		£21.50
Viognier 'Les Argelières', Marilyn Lasserree, Languedoc, France		£23.95
Rioja Venga Blanco, Rioja, Spain		£24.50
Sauvignon Blanc, Kuraka, Marlborough, New Zealand		£27.95

RED WINES

Merlot, Tonada, Central Valley, Chile	Bottle	£21.50
Rioja Venga Tempranillo 2016, Rioja, Spain		£21.50
Malbec Shiraz, Las Pampas, Central Valley, Chile		£21.50
Cabernet Sauvignon, Big Beltie, Languedoc-Roussillon, France		£26.00
Primitivo "Appassimento", Carlomagno, Puglia, Italy		£25.00
Pinot Noir Les Argelières, Southern France		£24.50



Xmas Party Menu

Available 1st - 24th Dec, with advance bookings only



**CHOICE OF 2 OR 3 COURSES
FOR PARTIES OF 2 OR MORE PEOPLE**

Christmas Party Menu 2023

Ingredients are altered to suit dietary requirements, please state when ordering

STARTERS

HOMEMADE SOUP (V) (VE) (GF)

Roasted parsnip soup topped with carrot crisps, served with a tin loaf and butter.

BRUSCHETTA (V) (VE) (GF)

Roasted red pepper and sunblushed tomato bruschetta topped with feta cheese and rocket.

SCOTCH EGG

A pork chipotle scotch egg served with a salad garnish and a mustard mayonnaise.

PRAWN AND SALMON TIAN (GF)

A prawn and smoked salmon tian on a bed of avocado and tomato accompanied with a spiced Marie Rose sauce.

BAKED BRIE (V) (GF)

Honey and almond baked brie on a toasted ciabatta served with salad and cranberry sauce.

MAINS

ROAST TURKEY (GF)

Roast turkey served with roast potatoes, brussel sprouts, honey glazed roasted carrots and parsnips, sage and onion stuffing, pigs in blankets and turkey gravy.

ROASTED SALMON (GF)

A fillet of roasted salmon with a garlic and white wine cream sauce, served with a root vegetable Rösti and charred leeks.

RISOTTO (V) (VE) (GF)

Butternut squash, goats cheese and Amaretto risotto topped with pea shoots.

STUFFED CHICKEN (GF)

Slow roasted chicken breast, stuffed with tomato, mozzarella and spinach wrapped in pancetta. Served with roast potatoes, vegetables and a creamy garlic pesto sauce.

PORK CHOP (GF)

Local pan fried pork chop with an apple and mustard cream sauce served with roast potatoes and brussel sprouts.

BRAISED BEEF (GF)

Flank of braised beef on a bed of creamy mash potato served with roasted carrots, brussel sprouts and a red wine jus.

DESSERTS

CHRISTMAS PUDDING (V)

Plum pudding served with brandy sauce.

ORANGE CRÈME BRÛLÉE (V) (GF)

Served with a ginger snap cookie and berries.

BELGIAN CHOCOLATE & CHERRY TART (V) (VE) (GF)

Layered with a coating of red cherry compote, topped with a Belgian chocolate ganache in a sweet pastry base served with vanilla ice cream.

CHEESE AND BISCUITS (V)

(£3 additional charge)

A fine selection of local cheeses served with biscuits, damson chutney, apple, grapes and celery.

APPLE CRUMBLE (V) (VE)

Mixed berry and spiced apples with a sweet crumble topping, served with custard.

LOCAL ICE CREAMS (V) (GF)

Two scoops of your choice: vanilla, chocolate, strawberry, raspberry ripple or toffee fudge.

ALLERGENS/ DIETARY REQUIREMENTS

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free

We adapt ingredients to suit dietary requirements. Please clearly state when ordering if you require V/VE/GF or have any other dietary requirements or allergens.

2 COURSES £25.95

3 COURSES £32.95

(Prices include tea and coffee with a mint chocolate and festive decor)

