

Watershyppes Restaurant

Table D'Hote Menu - Dinner

Starters

Smoked Ham Hock Terrine

Piccalilli & Toasted Sour Dough

Peppered Mackerel Rilette

Pickled Cucumber & Melba Toast

Chicken Liver & Foie Gras Parfait

Duck Jelly & Toasted Brioche

Brocket Smoked Salmon

Warm Blinis & Traditional Garnish

Risotto of Wild Mushroom

Fresh Parmesan & Cep Velouté

Main Courses

Lancashire Hotpot

The Classic Winter Dish

Jugged Hare 'Yorkshire Pudding'

Succulent Hare Slow-cooked in a Rich Reduction

Slow Braised Shin of Beef

Horseradish Dumplings & Carrots

Pan Roast Pavé of Pollock

Wilted Spinach & Clam Chowder

Pan Fried Fillet of Red Snapper

Crab Tortellini & Bouillabaisse Sauce

(All Accompanied by Seasonal Vegetables)

Desserts

Crème Brûlée

Warm Chocolate Fondant, with Stout Ice Cream

Selection of Homemade Ice Creams

Desert Specials of the Day

Selection of British & Continental Cheese

with grape chutney and walnut bread

Two Courses - £18.50

Three Courses - £24.00

*N.B. If you are concerned with any food allergies
please ask our waiting staff for assistance when selecting menu items*