



Local flavour, doing good.

020 7033 0123

eat@waterhouserestaurant.co.uk

www.waterhouserestaurant.co.uk

**Shoreditch
Trust**

WaterHouse Restaurant

Christmas at WaterHouse 2021

Feel Good Christmas Fun!

Feasting is so much more festive when your fun is helping Hackney.

Book your Christmas party at WaterHouse, Shoreditch Trust's social enterprise restaurant, and have a great time while supporting a local charity. All of our delicious food is freshly prepared in the WaterHouse kitchen by young professional chefs-in-training from our Blue Marble Training programme.

Proceeds from the restaurant support a variety of the Trust's programmes — training young chefs, peer mentoring for mums and mums-to-be, rehabilitation for stroke survivors and people with mental health issues. For more information, visit our website: www.shoreditchtrust.org.uk



Lunchtime Love

Our lunchtime Christmas parties are casual and relaxed, with great food and a cosy atmosphere. We offer a range of dishes and cater to dietary requirements and allergens.



Night-time Exclusive

Hire WaterHouse at night for a private Christmas event. With twinkling lights on our terrace over the beautiful Regent's Canal, stunning food and Christmas cocktails, it's a night to remember!

Book Your Christmas Party Now!

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Lunch Bookings — min 10 / max 30 people

Evening & Weekend Bookings — min 20 / max 60 people

Starters

Lentil & Spinach Soup with Bread.
(vegan option available)

Roasted Butternut Squash with wilted spinach, pomegranate, chilli oil, grilled goat cheese, and toasted flaked almonds.
(vegan option available with tofu)

Thai Turkey Sausage with shredded red & white cabbage, caramelised sprouts and pickled carrots with soy, honey and chilli dressing.

Paprika & Lemon Grilled Mackerel with pepper, carrot & shallot escovitch, and crispy plantain.

Mains

Red Wine Braised Beef Short Rib with creamy mashed potatoes, caramelised carrots, and sprouting broccoli.

Thyme & Garlic Roasted Turkey Supreme with duck fat potatoes, greens, caramelised carrots & parsnips, sage and onion stuffing, and a turkey jus.

Vegetables en Croûte with roasted potatoes, greens, caramelised carrots & parsnips, sage & onion stuffing, and onion gravy.

Breaded Spiced Potato cake with stewed chick peas, pickled carrots, coriander, and a tamarind sauce.

Pan Roasted Cod Loin on a bed of crushed potatoes with spring onions, sprouting broccoli, finished with cherry tomatoes, capers, and a parsley butter sauce.

Desserts

Chocolate Tart with vanilla raspberry chantilly, and chocolate sauce.

Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream.

Mango, Passionfruit & Raspberry Mess on an oat biscuit base with dairy-free cream.

Bramley Apple Strudel with vanilla custard and dusted cinnamon.

3-Course Set Lunch — £30

Starter: Soup / Butternut Squash

Main: Turkey / Vegetables en Croûte

Dessert: Sticky Toffee Pudding / Passionfruit Mess

Evening & Weekend

3-Course pre-order Set Menu — £42

Cheese Board for 4 people — £10

Mince Pies — £1 each

Coffee — £3



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Drinks Menu

	Glass	Bottle
House White In Vino Veritas Piquepoul IGP Floral aromas with prevailing citrus notes on the palate. Vibrant acidity, a fruity character with a long finish.	£6.50	£25.50
Blanc Bistro Nice shiny colour, very intense on the nose, rich in aromas with fresh pineapple and peach notes	£5	£21
House Red Bordeaux Supérieur Rich, powerful and fruity on the nose, this modern-style Bordeaux Supérieur exhibits aromas of blackberry, blueberry jam with spicy and toasted notes on the palate. A very fresh Bordeaux wine.	£6	£27.75
Rouge Bistro Beautiful cherry colour, red fruit nose with blackcurrant notes.	£5	£21
Rose Wine Rose Bistro Lovely salmon pink colour, red fruits on the nose with strawberry notes	£5.50	£23.50
Champagne/sparkling Prosecco Frizzante This semi sparkling prosecco frizzante is classically refreshing and lively with crisp fruit flavours and floral notes.		£27.50