

CHRISTMAS AT THE WATERMAN

Join us at The Waterman this Christmas

The holidays are coming and so is our first Christmas at The Waterman. The pub will be festooned with hand made decorations, fairy lights & full of Christmas cheer. We want to host great Christmas parties for you & your friends and family. Whether you want to book a family feast or a works celebration we can offer a range of experiences to suit your style.

Our oak panelled restaurant is an ideal setting for a smaller party with family or friends. We can book in tables of 4 to 16 with lovely table settings, crackers & table games for all to get you into the Christmas spirit.

We have 2 venues that can be booked for a larger shindig. Our Café at No.30 holds up to 20 and is perfect for a party with a buffet, your own playlist and bespoke drinks range tailored just for you. The Potting Shed is available for parties over 20 people up to 40. The Potting Shed can be catered with our 3 course dining menu or a buffet. Once everyone has been fed & watered, tables can be folded away for the dancing to begin. Both venues will have their own Christmas Tree and the Potting Shed has a log fire for an extra cozy vibe.

We hope you will want to join us for your celebration. We will be hosting a Christmas open house for those interested in September; please register at info@thewatermancambridge.com if you would like to experience our offer before booking.

Buffet Prices start from £12 pp

We can offer a range of buffet to suit your party, here are a few examples;
Smoked Salmon, Sour Cream & Chives on Blini, Crab, Bloody Mary Gel & Cucumber, Potted Goose, Sourdough & Pickles,
Roast Beef, Mini Yorkie & Horseradish Cream, Avocado Mousse, Cherry Bell Pepper & Nigella Seeds, Spicy Pumpkin Bites & Dukkha Crust

We can tailor requirements to you to include vegan or gluten ingredient free items, just ask...

Tipples for the Table

Pre-ordering drinks for your party's arrival not only saves the fuss of ordering individually but can give your guests a welcome surprise!

Apéritif

Homemade Hot Mulled Wine, Cider or Spiced Mead for £4.50pp

Bottles of Conte D'Asti Prosecco from £22.50 when ordered by case of 6
Entry Cocktails from £5pp - Kir Royal, Bellini or Elderflower Collins 35pp

Wine for the table

when ordered by case of 6

French table wines from £14

Cuvee de Vignerons, Bordeaux region Vin de Pays in Rouge or Blanc

Italian Classics from £18

Via Nova Pinot Grigio, Ciro Rosato or Bohome Primitivo

Something Special

Crossroads, Milestone Series Sauvignon Blanc 2014, £24

Sonoma Heritage Zinfandel 2013, £26

Quady Elysium Black Muscat Dessert Wine 37.5cl, £21

Terms & Conditions

Please contact us with your requirements & your preferred dates. For tables of 4 to 20 people—Your booking will be confirmed once a £10 per person deposit has been paid.

For parties of 21 people or more—A minimum spend will be agreed with us for your group depending on your requirements. Confirmation is received once a deposit of 30% of the agreed budget is paid to the venue.

The deposit is fully refundable on the day of your booking, provided your booking terms have been met. We reserve the right to retain the deposit & charge any outstanding amount should the terms and conditions not be met.

If for any reason you have to cancel your booking with us, your deposit is fully refundable if you give us a minimum of 30 days notice. After that time the deposit becomes non-refundable.

Food is required to be pre-ordered for all groups. This can be done via email, at least 14 days in advance of your booking. Drinks pre-orders should be placed within 7 days of your party. Please advise us of any allergies. Full allergen information is available.

Should you wish to amend your order please inform us at the earliest convenience & we will do our best to accommodate you. Charges may apply on amendments if less than 48 hours notice is given.

Significant reductions to your order may result in some of the deposit being retained. We require a minimum of 48 hours notice for additional guests & each booking will be agreed on an individual basis. This will depend on availability at the site at the time of your request.

Christmas Dining Menu

2 Courses £20.00 // 3 Courses £25.00

TO START

Roasted parsnip, thyme & Bramley apple soup, chestnut crumbs

Radmore Farm game terrine, sloe gin, rosemary & red onion jam, pickles & sour dough

Roasted fig, heritage beetroot & goat's cheese salad, honey & thyme dressing, maple candied walnuts (gf, v)

Smoked mackerel & horseradish rillettes, sour dough crouton, charred lemon

THE MAIN EVENT

"English Rose" Bronze turkey with shallot and thyme stuffing, creamed sprouts, bacon & chestnuts, roasted carrots & gravy

Braised feather blade of beef, red wine, baby onions & mushrooms with honeyed parsnips & slow braised red cabbage

Treacle baked salmon, roasted beetroot, garlic kale & celeriac puree (gf)

Roasted King oyster mushroom, pumpkin & Jerusalem artichoke, spinach, garlic & pine nut purée, pickled Enoki, & bulgur wheat (v)

PUDDING

Christmas pudding, vanilla custard & brandy butter

Lemon posset with all butter shortbread & stewed winter berries

Chocolate, raspberry & Grand Marnier semi-freddo, amaretti biscuit & toasted almonds

Apple Tarte Tatin, vanilla ice cream, Calvados toffee sauce

* - All served with family style roasties & new potatoes -