



Watermark Restaurant

Sunday Lunch Menu

2 courses £18.95 3 courses £20.95

Entrees

Chef's homemade Soup of the day (V)

Goat cheese mousse, baby beets, marinated baby artichoke, micro cress & tapenade crostini

Chicken liver & pork terrine, onion marmalade & granary toast

Chorizo cooked in a red wine & brandy button mushroom

Roast figs & Parma Ham, wild rocket & basil oil

Smoked Trout with apple & horseradish

Tea and coffee

Freshly brewed tea/coffee £2.50

Espresso £2.40

Cappuccino £3.25

Café Latte £3.25

Hot Chocolate £2.95

Liqueur Coffees £5.50

(Bailey's, Whisky, Brandy, Amaretto, Cointreau)

Mains

Roasted Sirloin of beef, Yorkshire pudding, roast potatoes & gravy

Roast loin of pork, roast potatoes & apple sauce

Pan-fried Cod filet, pesto crushed new potato with tomato & herb sauce

Roasted Breast of Chicken wrapped in Parma ham, red wine & basil jus with roasted new potato, ragout of baby onions and mushrooms, ballotine of leg and creamed mash

Pappardelle pasta tossed in truffle oil, roasted vegetable, garden herbs finished with rocket & parmesan

All main course are served with seasoned vegetables

Desserts

Sticky toffee pudding with homemade vanilla ice cream and toffee sauce

White Chocolate Torte with Raspberry Sorbet

Pavlova with mango cream & passion fruit liqueur

Lemon & Lime parfait with ginger nut crumbs

Today's trio of homemade ice cream and sorbets

Selection of English cheeses & biscuits (see over page) **£3.00 supplement**

Please note

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish and meat dishes may contain bones and all dishes may contain items not mentioned in the menu description. All prices include VAT at the current rate.

A Discretionary 10% service charge will be added to your bill.

Our Local Cheese Selection

Norbury Blue – Surrey

Started in 2001 Norbury blue soon became a cheese noted locally for its distinct taste and flavor. Derived from the closed herd of Fresian cows that have a rich and diverse diet. The fact that all the flavors are not cooked out with the commonly used pasteurization process also adds to the unique flavour. Norbury Park farm Cheese Company Ltd is a small family run company who pride themselves on their handmade artisan product and non-commercial attitude towards their much loved cheese that cannot be found in any supermarket.

Rosary Goat's Garlic and Herb Log - Hampshire

Rosary goat's cheese, flavored with garlic and herb, made by Chris and Clare Moody on the Hampshire and Wiltshire border, the pasteurized cheese is soft, fluffy and speckled with fresh herbs and garlic.

Waterloo - Berkshire

Waterloo cheese is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire, and is described as luscious and creamy with the sweetness of the rich milk and undertones of herbs and grass. The cheese is made from unpasteurized Guernsey milk sourced from a farm near Henley. A full-fat cheese, it has a fat content of 45%.

Mayfield Cut - Sussex

A semi-hard cheese with natural eyes and a creamy, sweet, nutty flavour. This cheese ages for five to seven months and is made from cow's milk. Mayfield won Gold with three stars at the Great Taste Awards, gold at the 2010 British cheese Awards and another Gold Medal the 2011 World Cheese Awards. Mayfield Cut is like an emmental with its large holes but tastes a lot sweeter and creamier; Mayfield takes 6 months to mature.