

DRINKS PACKAGE AVAILABLE

PLEASE SPEAK WITH A MEMBER OF OUR TEAM



Christmas Day

AT THE WATERSIDE

Celebrate Christmas with family and friends
without the stress of shopping, preparing,
cooking, or clearing up afterwards!

Our Christmas dinners can be
booked now for Thursday 25th December.

You can choose to join us at either 11.00am or 3.00pm

All you need to do is complete the booking form
or call our festive team at The Waterside.

Every table will be dressed with Christmas crackers
and party hats. Want to make it extra special?
Just let one of our team know, and they'll be happy
to arrange those extra festive touches..

**CALL US ON 01183 420171
TO BOOK YOUR TABLE**

info@watersidewoodley.co.uk
watersidewoodley.co.uk

The Waterside, Fairwater Drive
Woodley, Berkshire RG5 3EZ



CHRISTMAS OPENING TIMES

24th December 12pm - Midnight
25th December 10am - 6pm
26th December - Closed
27th December 12pm - Midnight
28th December 12pm - 11pm

29th December 12pm - 10pm
30th December 12pm - 10pm
31st December 12pm - 2am
1st January 2025 12pm - 8pm
2nd January 2025 12pm - Midnight



Christmas Day

AT THE WATERSIDE

BOOK YOUR

CHRISTMAS DAY

2025





TO BEGIN

FESTIVE SHARING PLATTER AT THE TABLE

Artisan Rustic Breads & Creamery Butter

a warm, crusty selection served with rich, velvety butter

Savoury Mille-Feuille

delicate pastry layers filled with lemon-kissed ricotta and adorned with ribbons of prosciutto

Korean-Glazed Pork & Prawn Skewer

smoky chargrilled skewers brushed with a sweet-spicy glaze

Baked Scallops with XO Sauce

plump, buttery scallops roasted to perfection in a luxurious umami-rich sauce

Caprese Skewers

vibrant cherry tomatoes, creamy mozzarella, and fresh basil, drizzled with aged balsamic

FESTIVE CARVERY

VISIT OUR FESTIVE CARVERY AND CHOOSE FROM

Garlic and Herb Roasted Turkey Crown

tender and fragrant, served with its natural pan juices

Peppercorn-Crusted Roast Beef

slow-roasted for succulence, carved to order

Honey & Mustard Glazed Gammon

sweet, savoury, and irresistibly moreish

Rosemary-Infused Lamb Leg

aromatic and melt-in-the-mouth

ACCOMPANIMENTS

Indulge in an array of seasonal sides:

Duck-fat roast potatoes

golden, crisp, and fluffy within

Broccoli & cauliflower gratin

in a silky cheese sauce, topped with a golden crust

Honey-roasted carrots & parsnips

caramelised to perfection

Brussels sprouts

tossed with peas, celery, and crispy smoked bacon

Pigs in blankets

a festive essential

Traditional sage & onion stuffing

Rich pan gravy

Pillowy Yorkshire puddings

VEGAN INDULGENCE

Butternut, Kale & Apricot Roast

a jewel-toned festive centrepiece, served with roast potatoes, honey-glazed carrots & parsnips, and vegan gravy

TO FINISH

FESTIVE SHARING PLATTER AT THE TABLE

Traditional Christmas Pudding

teamed to perfection, served with brandy sauce

Zesty Lemon Tart

a crisp pastry shell with a silky citrus custard

Miniature Cheesecake Selection

a decadent variety of flavours in delicate bites

Chocolate Yule Log

rich cocoa sponge rolled with velvety cream and dusted with festive snow

Booking Enquiry Form

THURSDAY 25 DECEMBER • 11.00am OR 3.00pm

ADULTS £89.95 • CHILDREN (12yrs & UNDER) £40.00

PLEASE GIVE YOUR COMPLETED FORM TO THE MANAGER

Contact name

Company

Address

Postcode

Telephone

Email

Number of Guests

Time 11.00am

3.00pm

Terms and conditions

- When we have confirmed your booking, we will require a non-refundable deposit of 50% per person. The balance will be payable on the day.
- Promotional offers are not valid when ordering from this menu.
- A 12.5% discretionary gratuity charge may be added to the bill.