



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 Friday 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 - 11pm
28th December 12pm - 10pm

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



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BOOK YOUR

CHRISTMAS DAY

2026





TO BEGIN

FESTIVE SHARING PLATTER AT THE TABLE

Artisan Rustic Breads & Creamery Butter

A warm, crusty selection served with rich, velvety butter.

King Prawn Cocktail

With baby gem lettuce, cucumber, Marie Rose sauce.

Caramelised Red Onion Tarte Tatin

Goat cheese and rocket salad.

Duck Liver Parfait

Toasted brioche bread.

Mushroom & Truffle Arancini

Garlic aioli.

Smoked Salmon Crostini

Lemon crème fraîche.

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

Traditional Christmas Pudding

Steamed to perfection, served with brandy sauce.

Contemporay Mini Cake Selection

A decadent variety of flavours in delicate bites.

Booking Enquiry Form

FRIDAY 25 DECEMBER • 11.00am OR 3.00pm

ADULTS £92.00 • CHILDREN (12yrs & UNDER) £45.00

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.