

THE WATERWAY

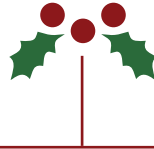
Merry.
Christmas

—... * & * ...—
HAPPY NEW YEAR





A GIFT FOR AN EARLY BOOKING...



Secure your Christmas party by the 31st of October to receive a complimentary glass of Prosecco on arrival.



- Terms and Conditions -

- To be eligible to receive this offer, you must make a booking on one of our festive menus.
- The deposit must be paid in full by 31st October 2024. No cash alternative. Enjoy responsibly.
 - Proof of identity may be requested. Age restrictions apply.
 - If you are under 18, please check with the venue in advance.
- We reserve the right to cancel, amend or withdraw this offer at any time.
 - Offer subject to availability.



CHRISTMAS TIME SPENT WELL

Whether it's a corporate or private occasion - at the Waterway we will ensure you will get the best experience. We want to make sure we all have a well-deserved Christmas party, and we'd love you to choose our venue.

Are you looking for something more special?

Areas available to book

Interior restaurant • Function room • Lounge area



Call us on 020 7266 3557 or e-mail info@thewaterway.co.uk

Nearest Tube: Warwick Avenue

Our professional and dedicated team will be happy to discuss any further details regarding our festive menus or special requirements you might have for your Christmas celebration.

We look forward to seeing you
— The Waterway team —

Note: All our functions during Christmas period are subject to any new guidelines set by the government in response to a global pandemic



Sharing platters

Mediterranean Meze - £16

Homemade hoummus, babaganoush, peppers & feta salad, nocellara olives, pitta bread

Italian charcuterie board (gf) -£ 18

Sliced cured meat served with sun-dried tomatoes & giardiniera pickles

Cheese Board - £18

Taleggio, pecorino sardo, fresh goat cheese, home made pear & apple chutney, crackers

Seafood Platter - £20

Calamari, prawns with garlic butter, smoked salmon, aioli

Canapé selection

Choice of 6 £21 per person - min 20 pax

Falafel, pitta bread, tahini & lemon dressing

Goat cheese mousse tart, onion jam

Plaice goujons, tartare sauce

Salmon blini, salmon caviar, dill

Buttermilk fried chicken, house sauce

Sticky honey & mustard chipolatas

Lamb kofta, tzatziki, pitta bread

Mini calzone filled with spicy nduja & mozzarella

Sweet

Chocolate brownie, salted caramel, vanilla ice cream

Vanilla & passion fruit panna cotta

Warm mince pie (pb)

Bowls selection

£38 for 4 options per person - min 20 pax

Mini cheeseburger

Mini vegan burger

Prawn & baby gem cocktail

Bang bang cauliflower (pb)

Gochujang chicken wings

Truffle mac&cheese

Super food salad

Salmon teriyaki & dry slaw

Sweet

Chocolate brownie, salted caramel, vanilla ice cream

Vanilla & passion fruit panna cotta

Fruit salad, lime & sugar syrup (pb)



Gourmet menu

STARTERS

Smoked salmon, rye bread, homemade pickles, crème fraîche
Beef carpaccio, horseradish sauce, crispy capers & red vein sorrel
Whole burrata, squash caponata, roasted seeds & micro herbs
Celeriac & black truffle soup, wild farmed sourdough,
chives & truffle oil (pb)

MAINS

Turkey, stuffing, pigs in blanket, butter savoy cabbage,
gravy (sharing plates & bowls of maple roasted carrots,
herbs & garlic potato, brussel sprouts)
Pan fried cod, butter savoy & romanesco, purple cauliflower purée,
burnt butter & baby brown shrimps
Fillet mignon, potato velouté, chargrilled asparagus
& red wine jus reduction
Beetroot wellington, tenderstem broccoli &
porcini flavoured gravy (pb)

DESSERTS

Christmas pudding & brandy custard
Chocolate brownie, salted caramel, vanilla ice cream
Homemade orange, lemon & polenta cake (pb)

TO FINISH

Warm mince pie & glass of mulled wine or coffee



4 COURSES FOR £55

Complimentary Christmas crackers with all menu options



Festive menu

STARTERS

Smoked salmon, rye bread, homemade pickles, crème fraîche
Chicken liver pâté, wild farmed sourdough, house chutney & micro herbs
Celeriac & black truffle soup, wild farmed sourdough,
chives & truffle oil (pb)

MAINS

Turkey, stuffing, pigs in blanket, butter savoy cabbage,
gravy (sharing plates & bowls of maple roasted carrots,
herbs & garlic potato, brussel sprouts)
Poached salmon fillet, green beans, sauce vierge,
black olives & capers tapenade
Beetroot wellington, tenderstem broccoli &
porcini flavoured gravy (pb)

DESSERTS

Christmas pudding & brandy custard
Chocolate brownie, salted caramel, vanilla ice cream
Fruit salad, lime & sugar syrup (pb)



2 COURSES FOR £35
3 COURSES FOR £40

****Complimentary Christmas crackers with all menu options****



Christmas Day menu

STARTERS

Aubergine parmigiana pudding, ricotta, pesto,
tomato & parmesan sauce, fried basil

Octopus carpaccio, confit cherry tomato, yuzu vinegarette,
rocket, crispy capers

Honey cured ham mousse, salted almond
granola, whipped parmesan cream

Butternut squash velouté, blue cheese coulis,
crispy sage, brioche crutons

MAINS

Roast Norfolk bronze turkey, pigs in blankets, sage stuffing,
roast potatoes, glazed carrot & sprouts

Fillet mignon, potato velouté, chargrilled asparagus,
red wine jus

Pan fried hake fillet, pea purée, beurre blanc,
raspberry sauce

Vegan beetroot wellington, tenderstem broccoli,
porcini flavoured gravy (pb)

DESSERTS

Chef' s tiramisu, mascarpone cream, dark chocolate
shards, Kalhua infused lady fingers

Traditional Christmas pudding, brandy butter

White chocolate & red velvet cheesecake, raspberry sorbet

For all- warm mince pies



£95 per person

Complimentary Christmas crackers with all menu options



The spirit of Christmas

PARTY PACKAGES

Get your party into the festive spirit by **PRE-ORDERING** your celebratory drinks and take advantage of our festive discount available on all advance pre-orders.

SPARKLING PACKAGE

5 bottles of the following:

Prosecco - £175

Moët & Chandon, Brut Imperial - £355

Veuve Clicquot Yellow Label - £420

BEER PACKAGE - £65

15 x bottles of Corona

AFTER DINNER:

5 x Mulled wines £38

5 x Espresso martinis £48

5 x Baby Guinness £20

BRONZE WINE PACKAGE - £110

Any 5 bottles of these wines:

Verdejo Pegasom, Bodegas Manzano

Sangiovese, Terre Allegre

Carignan Rosé, La Loupe

SILVER WINE PACKAGE - £145

Any 5 bottles of the below wines:

Picpoul de Pinet

Piquepoul Rosé Vignobles Foncalieu

Rioja Marques de Reinosa

GOLD WINE PACKAGE - £160

Any 5 bottles of these wines:

Sauvignon Blanc, Stone Burn

Pinot Noir Long Barn

Saint-Roch Les Vignes Rose

WATER - £15:

5 x bottles of still or sparkling water (750ml)

Our pre-ordered drinks packages must be paid in full when settling your outstanding balance on the day of your Christmas party or Christmas Day Booking. Please note this payment is non-refundable.



Under The Waterway...



PRIVATE DINING ROOM & BAR

Under the Waterway provides the perfect setting for any occasion. It's subtle lighting & warm atmosphere is ideal for a festive celebration. Our highest priority is to create an event best suited to your needs – start planning your event with a hand-picked selection of canapés to enjoy with apéritifs of your choice and continue by choosing from a range of our set menus.

Please submit an enquiry for more details!



DON'T FORGET TO ADD SOME FUN WITH OUR SELF POURING KEG OF BEER

KEG of Peroni (5.1%) (52 pints) £350

KEG of Meantime Anytime IPA (4.7%) (52 pints) £350

Golden in colour with soft biscuity malt. Clean, crispy & refreshing with mild bitterness



- We require at least two weeks' notice for a pre-order of any keg
 - Last minute change of kegs might occur in extra charge
- We are unable to serve half kegs & no refunds can be given for any left-over alcohol in the kegs.

We are looking forward to welcoming you soon.
Our minimum spends vary according to the day of the week.
Please enquiry with our team on info@thewaterway.co.uk



Terms & Conditions

- All groups of more than 10 guests we ask for a pre-order and a deposit of £20 per person in order to secure the booking, if you reserve the function room, we ask for 50% of the minimum spend.
- For Christmas Day bookings & New Year's Eve bookings, we require payment in full.
- We operate on one weeks' notice. Should you wish to cancel the booking please let us know at least 7 days' before in order to receive deposit back in full.
- Parties in our private room for lunch have to be vacated by 4.30pm and for dinner by 11.00pm, Sundays at 10pm.
- Pre-orders are required at least 7 working days in advance during festive period from 25th November until the end of December.
- A service charge of 12.5% is added to all parties dining at The Waterway, which is shared equally amongst staff.

To reserve a table for your Christmas party or Christmas Day meal, please call [020 7266 3557](tel:02072663557) or email us on info@thewaterway.co.uk.

FOOD ALLERGIES & INTOLERANCES

- Don't forget to let us know about allergens & special dietary needs.
- Full allergen information for food and drink is available upon request.



Refunds & Cancellations

If any of your party (or your whole group) needs to cancel or amend the bookings, we will always process a 100% refund for you as long as you give us one week's notice. Please be patient as refunds may take up to 14 days.

Ideally, rather than cancelling, if you can book another date for a few weeks' time, that would be a massive help to our team, but we understand completely if that's not possible. So long as you give us one week's notice to give us a chance to re-book your table then you get a 100% refund. Whether that is for the whole party or a just a drop in numbers.

If you increase your numbers, and we can accommodate the additional guest(s), please ensure you pay the extra deposit when booking the additional guest(s). If it's a late change we will need the pre-order for the additional guest(s) immediately as well.

We are here to answer any of your questions or concerns so please dial the restaurant or our bookings team if you need any more info or clarity.

FOOD ALLERGIES & INTOLERANCES

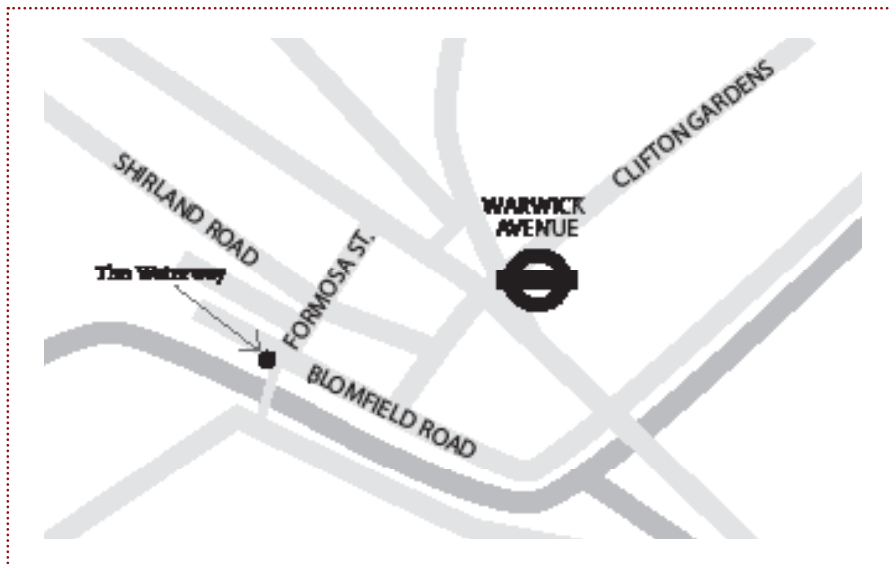
Please let us know about your group's allergies & dietary needs ahead of time so that we can prepare for them.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. The information available is correct to the best of our knowledge, however it may subject to change between the time of booking and the time of dining. Please ask to see our allergen guide at the time of your visit to check if there have been any changes that may affect you.



Get in touch

call: 020 7266 3557
or email: info@thewaterway.co.uk



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