



CHRISTMAS 2026

CELEBRATE TOGETHER...

STARTERS

HOMEMADE VEGETABLE BROTH

Served with stout wheaten bread and Irish butter

PRAWN & APPLE COCKTAIL

Cold water prawns mixed in tangy Marie Rose sauce topped with fine diced apple, served with stout wheaten bread

TEMPURA CHICKEN

Crispy golden chicken goujons served with a side salad and sticky chilli sauce

CRISPY STUFFED MUSHROOMS

Mushrooms stuffed with chicken liver pate, crispy panko coating served with garlic aioli

HONEY & HOISIN PORK BELLY BITES

Crispy pork belly chunks reduced in a sticky honey and hoisin sauce, served on shredded baby gem, chilli and spring onion

MAIN COURSE

FESTIVE TURKEY, HAM AND STUFFING

Succulent turkey, ham and stuffing parcel served with creamy potatoes, duck fat roasted potatoes, mixed vegetables, chipolata sausages with rich stock jus and cranberry sauce

SLOW ROASTED IRISH BEEF

Irish beef served with creamy potatoes, mixed vegetables, homemade Yorkshire pudding with a roast beef stock jus

WILD MUSHROOM & BUTTERNUT SQUASH WELLINGTON

Mixture of butternut squash & wild mushrooms encased in a golden puff pastry, served with roast garlic green beans, roast potatoes and vegetarian gravy

PAN FRIED SALMON

Succulent Wild Atlantic salmon served on a bed of roasted baby boils and fennel, smothered in a white wine, lemon & dill cream

CHICKEN & BACON ROULADE

Escalopes of chicken with a garlic, chicken & thyme moose wrapped in streaky bacon, caramelised red onion mash with a white wine & wild mushroom cream

DESSERTS

FESTIVE EATON MESS

Sweet meringue, fresh cream with fresh raspberries infused in a rich raspberry coulis

CLASSIC CHRISTMAS PUDDING

Warmed festive christmas pudding drenched in a sweet brandy custard with winter berries

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding smothered in a warmed sticky toffee sauce with vanilla ice cream

PROFITEROLES

Chantilly cream filled profiteroles, smothered in hot chocolate sauce, with fresh strawberries

AN ASSIETTE OF SWEETS

Cheesecake, banoffee pie and profiteroles served with a fresh fruit cream, raspberry coulis and chocolate sauce

MIDWEEK:

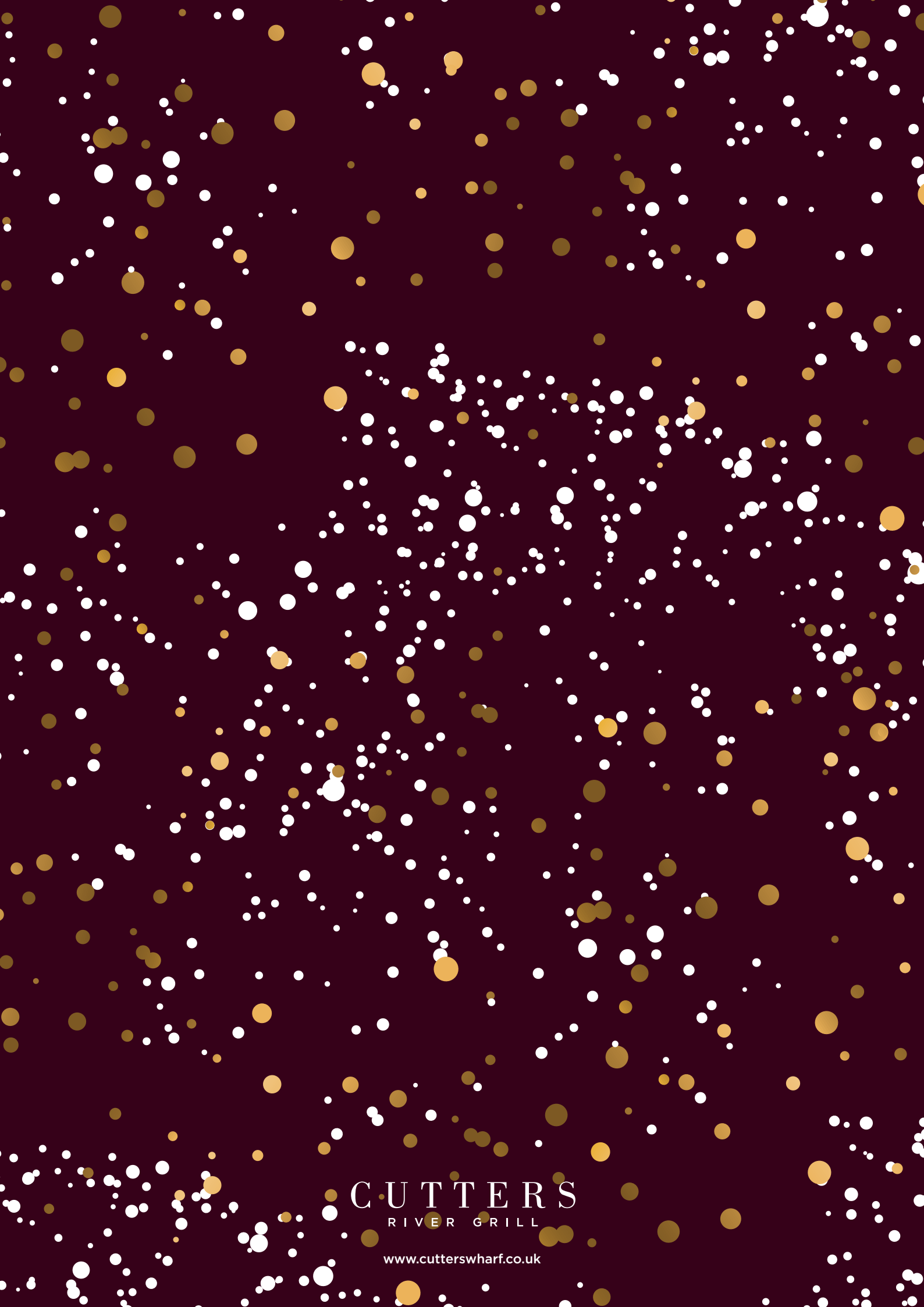
2 COURSES £27.50 | 3 COURSES £32.50

FRIDAY & SATURDAY: 3 COURSES £39.50

**WEEKEND FESTIVE PARTY NIGHT:
3 COURSES & DJ £42.50**

CUTTERS
RIVER GRILL

Food Allergy: If you have a food allergy or intolerance, please inform us before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.



CUTTERS
RIVER GRILL

www.cutterswharf.co.uk