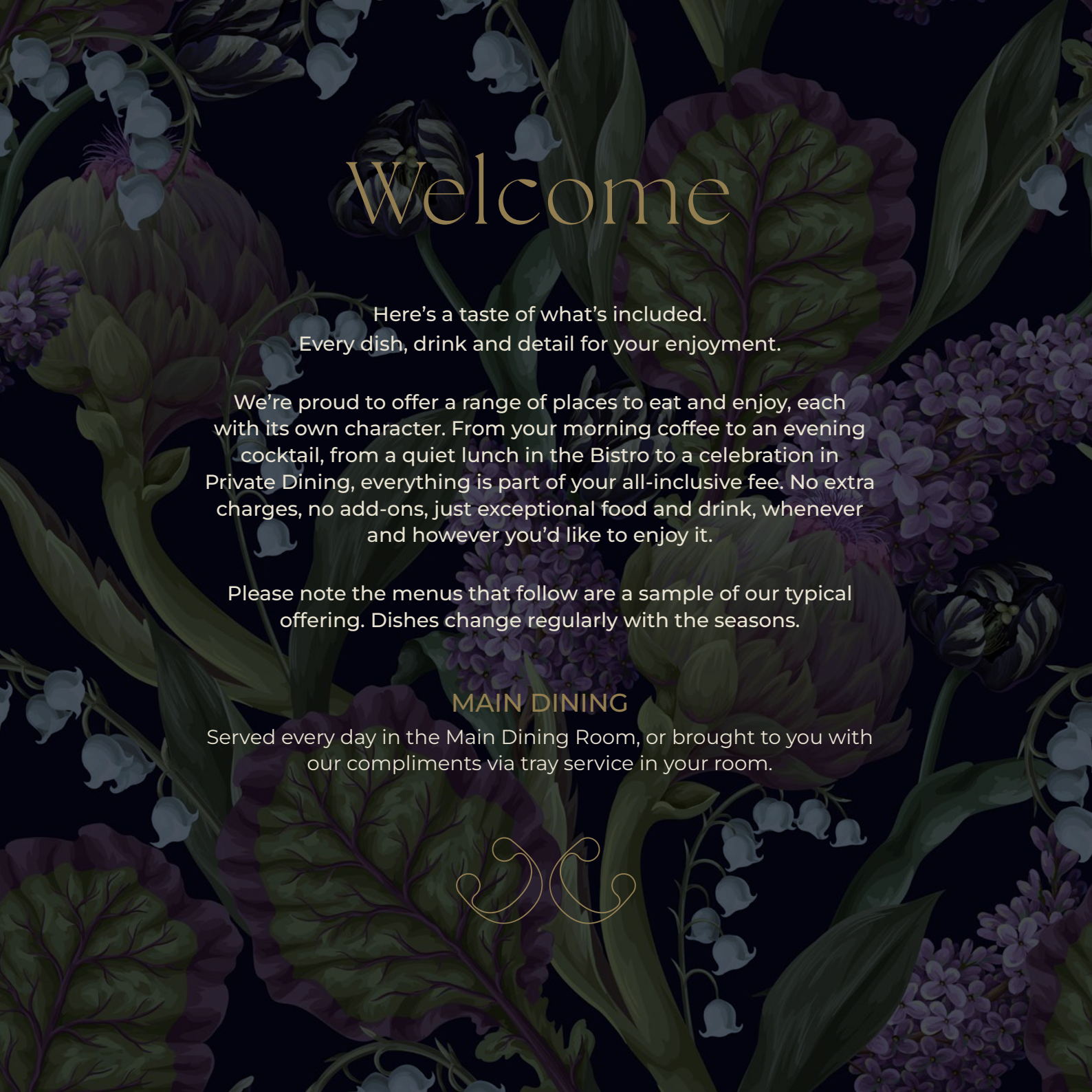




WATERHAVEN PLACE

CHICHESTER

Food & Drink
Menus



Welcome

Here's a taste of what's included.
Every dish, drink and detail for your enjoyment.

We're proud to offer a range of places to eat and enjoy, each with its own character. From your morning coffee to an evening cocktail, from a quiet lunch in the Bistro to a celebration in Private Dining, everything is part of your all-inclusive fee. No extra charges, no add-ons, just exceptional food and drink, whenever and however you'd like to enjoy it.

Please note the menus that follow are a sample of our typical offering. Dishes change regularly with the seasons.

MAIN DINING

Served every day in the Main Dining Room, or brought to you with our compliments via tray service in your room.





Breakfast



TO START

Fresh Fruit Juices - orange, apple, cranberry

Seasonal Fresh Fruit Salad

Natural, Greek or Fruit Yoghurts

Selection of Cereals & Porridge (served with warm or cold milk)

FRESHLY BAKED

Croissants, Danish Pastries & Toast

Preserves, Honey & Marmalade

COOKED TO ORDER

Traditional Full English Breakfast - bacon, sausage,
eggs (any style), grilled tomato, mushrooms, baked beans

Scrambled Eggs with Smoked Salmon

Eggs Benedict or Eggs Florentine

Omelettes, made as you like them

TO FINISH

Freshly Brewed Tea & Coffee

Hot Chocolate





Lunch



TO START

Soup of the Day, Fresh Baked Roll

Prawn Cocktail, Marie Rose Sauce

Melon & Parma Ham

Homemade Pâté, Toasted Sourdough & Chutney

MAIN COURSES

Roast of the Day with All the Trimmings

Fish Pie, Seasonal Vegetables

Steak & Ale Pie, Creamy Mash

Grilled Chicken Caesar Salad

Vegetable & Chickpea Curry, Rice (v)

Jacket Potato with a Choice of Fillings

LIGHTER BITES

Selection of Sandwiches, cut to your preference

Soup & a Sandwich

Ploughman's Lunch

TO FINISH

Seasonal Fruit Crumble & Custard

Sticky Toffee Pudding

Fresh Fruit Salad

Selection of Ice Creams



If there's something
you'd particularly
enjoy that you don't
see here, please
just ask — our
chefs are happy to
prepare it for you



Supper



TO START

Soup of the Day, Fresh Baked Roll
Smoked Mackerel Pâté, Toasted Sourdough
Tomato & Mozzarella Salad, Basil Oil
Chicken Liver Parfait, Red Onion Chutney

MAIN COURSES

Roast Chicken, Seasonal Vegetables, Gravy
Fillet of Salmon, New Potatoes, Lemon Butter Sauce
Cottage Pie, Buttered Greens
Lasagne, Garlic Bread & Salad
Mushroom & Spinach Wellington (v)
Fish & Chips, Mushy Peas

LIGHTER OPTIONS

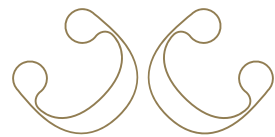
Omelette, made as you like it
Soup & Sandwiches
Cheese & Biscuits

TO FINISH

Bread & Butter Pudding
Chocolate Mousse
Fresh Fruit Salad
Selection of Cheeses



Bistro Menu





STARTERS

Marinated olives - With lemon and oregano

Chef's soup of the day - With a warm bread roll and butter
(Celery, cereals containing gluten, Milk)

Whipped feta, beetroot and rocket - With balsamic reduction
and walnuts (Milk, Nuts)

BETWEEN THE BREADS

Ham salad sandwich - (mustard, milk, cereals containing gluten, soya)

Cheddar cheese & pickle - (milk, soya, cereals containing gluten)

Egg & cress - (egg, milk, soya, cereals containing gluten)

Tuna & Mayo - (fish, egg, cereals containing gluten, soya, milk)

Choice of white or wholemeal bread
all served with seasonal mixed salad and crisps





HOT PANINIS

Bacon, brie and cranberry - (milk, cereals containing gluten)

Tuna melt - (fish, milk, egg, cereals containing gluten)

Ham & cheese - (cereals containing gluten, milk)

Served with seasonal mixed salad and fries

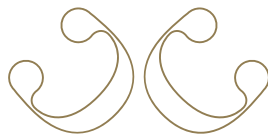
MAINS

Classic Ceasar salad - With croutons and anchovies
with your choice of topping: Chicken/Bacon or garlic mushrooms
(Milk, fish, egg, cereals containing gluten)

Venison Burger - With a brioche bun, smoked bacon, blue cheese
and onion chutney, served with fries and rocket leaves
(Cereals containing gluten, milk, egg, sesame)

Traditional fish and chips - With chunky chips, pea
and mint puree, tartare sauce
(fish, egg, cereals containing gluten, mustard)

Steamed mussels - In white wine and garlic, served with fries and garlic bread
(molluscs, sulphites, cereals containing gluten, milk, soya)





KIDS OPTIONS

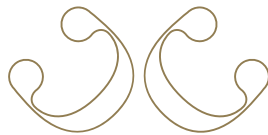
Chicken nuggets with chips and peas - (cereals containing gluten, celery)

Mini fish and chips and peas - (cereals containing gluten, fish, egg)

DESSERTS

**Selection of daily prepared desserts, please check with your server
for more details & allergen information**

Fresh fruit salad, selection of ice creams and sorbets





Private Dining



Please ask the chef who will be happy to create your individual bespoke menu for your celebration.

For birthdays, anniversaries and special occasions, our chef is delighted to create a bespoke menu just for you. The following is offered as a sample, please do ask for something different if you have a favourite dish in mind.





To Start

Twice-Baked Cheese Soufflé with a Chive Cream Sauce

Seared Scallops, Pea Purée & Crispy Pancetta

Ham Hock & Parsley Terrine, Piccalilli, Toasted Sourdough

Roasted Butternut Squash Soup, Truffle Oil **(v)**

Main Courses

Slow-Roasted Beef Fillet, Dauphinoise Potatoes, Red Wine Jus

Pan-Seared Sea Bass, Crushed New Potatoes, Lemon Butter Sauce

Herb-Crusted Rack of Lamb, Rosemary Jus

Wild Mushroom & Truffle Risotto **(v)**

To Finish

Classic Crème Brûlée

Warm Chocolate Fondant, Vanilla Ice Cream

Lemon Tart, Raspberry Coulis

Selection of British & French Cheeses, Biscuits & Chutney





Beverages





Beverages

Whatever you fancy, whenever you fancy it. All drinks are included for residents and their visitors as part of your Connaught Complete Care fee.

Soft Drinks

Speciality Teas and Coffees

Bottled Beer and lager

Wines, Champagnes, and Spirits including non alcoholic

Cocktails





Gin Cocktails Menu





GIN & TONIC MENU

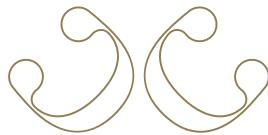
Curated to complement every moment of your dining experience

The Classic G&Ts - A timeless blend of premium London Dry Gin, chilled tonic water, and a fresh lime wedge.
Simple perfection.

Elderflower Garden G&T - A floral twist featuring gin infused with elderflower, premium tonic water, cucumber ribbons, and a sprig of mint.
A fragrant and refreshing choice.

Pink Grapefruit & Rosemary G&T - A vibrant combination of citrus-forward gin, premium pink grapefruit tonic water, a slice of pink grapefruit, and a fragrant rosemary sprig.
Zesty and aromatic.

Spiced Orange G&T - A warming and aromatic mix of gin with orange peel notes, premium tonic water, a slice of dried orange, and a star anise.
A touch of spice and sweetness.

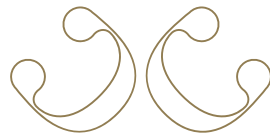




Rhubarb & Ginger G&T- A distinctly British-inspired cocktail featuring gin, rhubarb and ginger tonic water, a thin slice of fresh ginger, and a twist of orange peel. *A sweet and spicy delight.*

Berry Burst G&T - A fruity and colourful choice with gin, premium berry-infused tonic water, a handful of fresh mixed berries (strawberries, raspberries, blueberries), and a lime wedge. *Sweet, tart, and visually appealing.*

Cucumber & Basil G&T -A super refreshing and herbaceous blend of gin, premium tonic water, muddled cucumber slices, and fresh basil leaves. *Bubbly and bright.*





OUR EXQUISITE GIN COCKTAILS

The Classic Martini - Experience the pure elegance of premium gin expertly stirred with dry vermouth. Served chilled with your choice of a fresh olive or a twist of lemon.

The definitive gin experience.

Sparkling French 75 - A bright and celebratory cocktail blending gin, fresh lemon juice, and a hint of sweetness, topped with chilled sparkling wine. Served in a flute with a lemon twist.

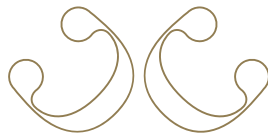
Bubbly and bright.

The Bold Negroni - A perfectly balanced and intriguing mix of gin, the bitter notes of Campari, and sweet red vermouth, stirred over ice and garnished with an orange peel.

Bold and balanced.

Fruity Bramble - A luscious and refreshing cocktail with gin shaken with fresh lemon juice and a touch of sweetness, swirled with rich blackberry liqueur and served over crushed ice with fresh berries and a lemon wedge.

A fruity and tangy delight.





NON-ALCOHOLIC ALTERNATIVES

Seedlip Garden Spritz - Seedlip Garden & Rosemary Tonic: Seedlip Garden 108 non-alcoholic spirit blended with premium rosemary tonic water, a sprig of rosemary, and a slice of lemon.

A sophisticated and herbaceous alcohol-free option.

Sipsmith Freeglider & Elderflower - A non-alcoholic mix of elderflower cordial, Sipsmith Freeglider Gin, lemonade, and a splash of your choice of orange, apple, or cranberry juice, garnished with fresh lemon, mint and raspberries.

All the flavour, none of the alcohol .





Distinctly Different

Waterhaven Place, Luxury Care Home

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waterhavenplace.co.uk

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