





Main

Traditional roast turkey breast with chestnut stuffing Roast leg of lamb with rosemary and apricots Pan-fried salmon with tomato and basil sauce (v) Traditional vegetarian roast with chestnut stuffing All dishes served with seasonal vegetables and roast potatoes

# Dessert

Traditional Christmas pudding with brandy sauce Chef's selected cheesecake of the day Chocolate orange truffle with popping candy

To Finish\*

Tea or filter coffee and a mince pie \*£1.00 extra

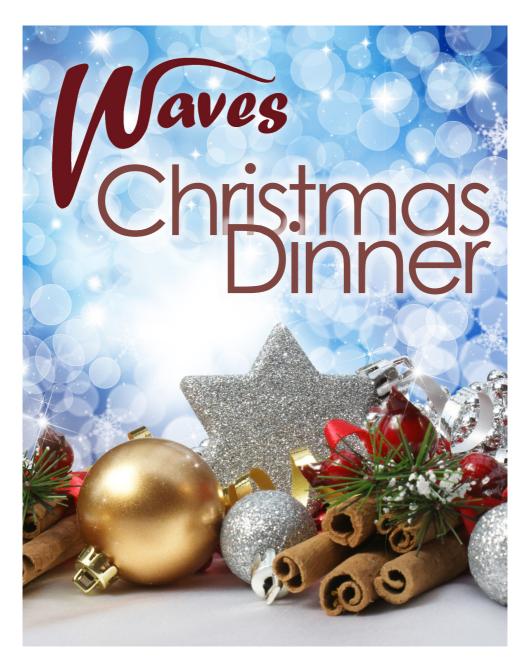
Waves would like to wish all of our eustomers a very Merry Christmas!

### **£13.95** FOR 2 COURSES | **£16.95** FOR 3 COURSES

Available from Tuesday 3 December to Friday 20 December, bookings taken between midday and 1pm.

For bookings please contact christmasbookings@southessex.ac.uk or call Julie Oates on 01702 220697. Available at Waves Southend and Thurrock.

A £5.00 deposit will be required to secure all bookings and a pre-order will be required in advance.







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### **£17.95** FOR 2 COURSES | **£20.95** FOR 3 COURSES

Available on Thursday 5, 12 and 19 December, bookings taken between 5pm and 7pm.

Also open Monday, Tuesday and Wednesday evenings from 3 December to 18 December for bookings of 20 or more.

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