



*Events Pack*



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01223 323 813

# WELCOME TO **THE WATERMAN**

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A modern-day meeting place and contemporary inn! Open all day and just a short stroll across the beautiful Midsummer Common from central Cambridge, our pub is positioned on Mitcham's Corner in Chesterton Road.

We like to think we have it all... craft beer, an eclectic range of wines and spirits, fresh flavour-driven food and even a bed for the night should the stumble home feel too adventurous. Combined with our sun-kissed courtyard and private 'Potting Shed', we've got everything you need to host the ultimate event.

We're people people! Nothing pleases us more than playing 'mein host' and helping you to create a memorable occasion for colleagues, family or friends. So if you're looking for somewhere pretty awesome to host your special function, get in touch with our team and we'll work with you to create the event of your dreams!

# THE POTTING SHED

Tucked away in our garden is our private hire space, the Potting Shed. This space can accommodate 40 people seated or 60 people standing but if you're looking to accommodate a slightly bigger party, you can also take advantage of our lower terrace to host up to 80 guests overall.

		
35	50	<ul style="list-style-type: none"><li>• Private bar</li><li>• Projector &amp; Sky box</li></ul>





# NO. 30

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Conveniently situated next door to The Waterman, No. 30 is the perfect space to host anything from an intimate dinner party to a fun cocktail club with friends! The space can accommodate up to 25 people for a drinks or buffet reception and offers free WiFi and independent music system.



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- Independent music system



# STAY THE NIGHT

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Don't fancy leaving us? You don't have to! With a range of different rooms available for to book, you can forget the taxi and just stay the night instead.





# SET MENU

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2 course £20 / 3 course £25

## STARTERS

Roasted butternut squash & thyme soup, toasted sunflower seeds,  
parsley & tomato salsa (pb) (gif)

Hot smoked salmon, celeriac & watercress with aioli & garlic croutons

Chicken satay skewers, Indonesian slaw & toasted peanuts (gif)

## MAINS

Miso roasted aubergine, Israeli couscous, seaweed & sesame salad (pb)

Pan fried hake, sauteed spinach, rosti potato, tomato  
& curry cream sauce (gif)

Chargrilled bavette steak, chips, tarragon & green peppercorn butter,  
grilled tomato & watercress (gif)

## PUDDINGS

Baked summer stone fruit, vanilla ice cream & oat crumble (pb)

Chocolate fondant, vanilla ice cream & red fruit coulis (pb)

Eton Mess, fresh seasonal fruits, vanilla Chantilly  
& raspberry sauce (v) (gif)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



# BUFFET MENU

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*£25 per head (minimum of 15 persons)*

Hummus, baba ghanoush & tzatziki, crudites & flat bread (pb)

Spicy cauliflower wings, sesame seeds, yoghurt  
& pomegranate dip (pb) (gif)

Smoked salmon blinis with cream cheese and chives

Cocktail sausages with honey & mustard

Sweet potato & basil falafel (pb) (gif)

Buttermilk fried chicken thigh, sweetcorn succotash  
& pickled green chillies (gif)

Chickpea, squash & lemongrass Thai curry (pb)

Pilaf rice (pb) (gif)

New potatoes, parsley & garlic (pb) (gif)

Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)

Dressed leaves with agave & mustard dressing (pb) (gif)

Apple & fruits of the forest crumble with custard (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free





# CANAPES MENU

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3 for £10pp | 5 for £15pp

## COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)

Local crab with curried mayonnaise, baby gem, apple & dill (gif)

Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast

Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)

Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

## HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress

Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce

Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Norfolk dapple / Cheddar croquette with salsa verde (v)

## SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)

Billionaire brownie bites, triple chocolate brownie topped with salted  
caramel & white chocolate (v) (gif)

Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free











# TERMS & CONDITIONS

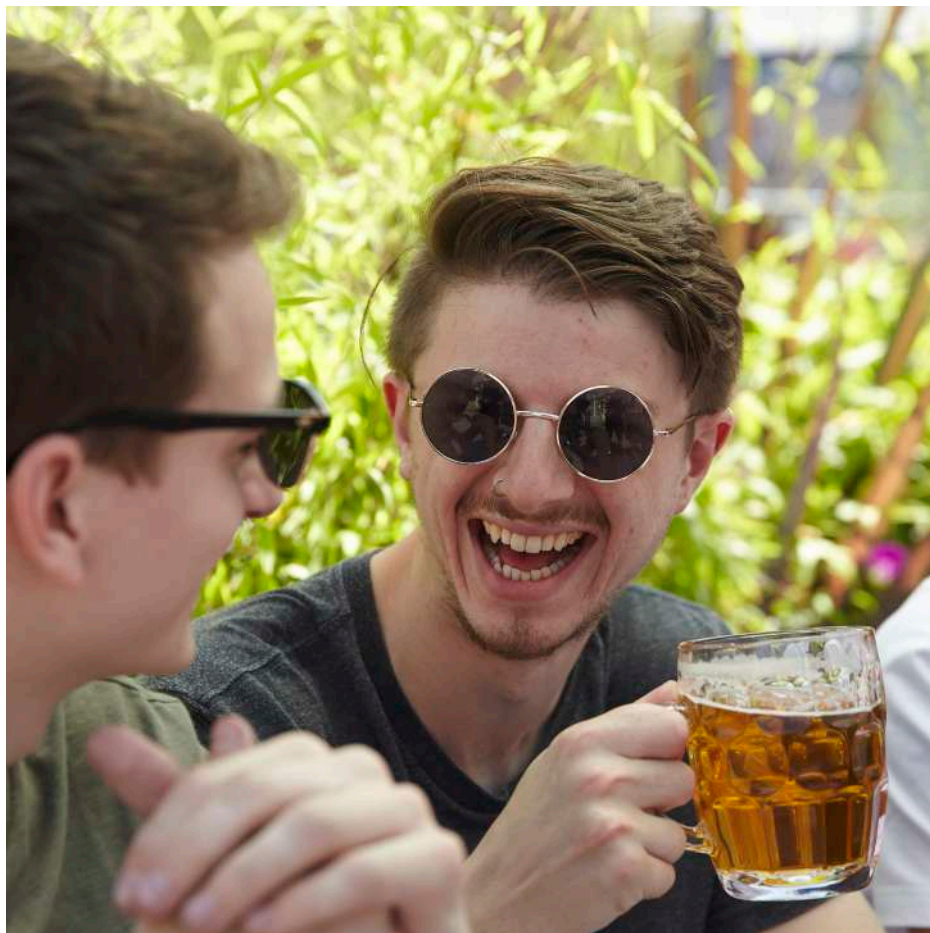
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## Provisional bookings:

We are happy to hold provisional bookings for a maximum of 7 days, by which time we must receive the deposit. Full details on deposit requirements, cancellation policy and loss/damage to be found on our bookings form which is available on request.

## Menus and pre-ordering:

Each member of your party must choose from one menu unless otherwise agreed. All pre-orders must be submitted via the booking form 7 working days prior to the event date.







THE POTTING SHED



*contact us*

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