

christmay

-MENUS 2023-







Everyday 9am to 11:30pm



(Festive menu available every day)

Festive set menu -12pm to 3pm Festive light lunch menu -12pm 3:45pm

Drinks & Gake

Sunday to Thursday 9am to 4:30pm Friday & Saturday 9am to 9:30pm

Festive Afternoon Tea

Monday to Saturday 2pm to 3:30pm

Evening Events

Party nights, 1st & 9th December Live music & sharing boards

Reef 'n' Beef, 15th & 16th December
For those wanting to escape turkey for the night

New Years Day

Bruncheon 10am to 3pm

Bookings

waterfront-cafe.co.uk Tel. 01904 621 021 opt2 info@waterfront-cafe.co.uk

CLOSED FROM 22ND DECEMBER REOPENING 28TH DECEMBER

'A discretional 12.5% service charge will be added'







Festive Afternoon Tea

Monday to Saturday 2pm to 3:30pm

Festive Desserts

Lemon meringue tart
Mulled wine poached pear cheesecake
Christmas pudding truffle
Gingerbread biscuit
Mince pie brownie
Satsuma jelly

Festive Scone

Festive spiced scone with apricot jam and brandy clotted cream

Sandwiches

Turkey & cranberry Smoked salmon & dill

Savouries

Pigs in blankets Sprout, bacon & almond filo basket Festive sausage roll

Tea or Coffee

Festive Afternoon Tea - £26 Champagne Festive Afternoon Tea - £35

'24 hour notice required'

Festive Set Menu

Starters

Chicken liver parfait, quince jelly and oat cakes (GF)
Salmon and avocado taco, satsuma crème fraiche (GF-A)
Savoury beetroot cheesecake with black pepper syrup (GF & Vegan)
Smoked haddock & mozzarella fishcake, hollandaise sauce
and cucumber spaghetti (GF-A)

Mains

All christmas roasts are served with bubble & squeak potato cake, yorkshire pudding, seasonal vegetables and sprout angels (GF-A)

Roasted turkey breast, cranberry stuffing and a rich turkey gravy
Slow roasted belly pork with Cider sauce
Striploin of British beef seasoned with crushed black pepper
and sea salt with rich red wine gravy

Baked halloumi cheese pudding (vegan available) filled with Mediterranean vegetables served with herb sauce (GF)

Fish dish

Baked cod loin, salt and vinegar fondant potato, pea veloute and roasted cherry tomatoes (GF)

Desserts

Christmas pudding and brandy sauce (GF-A)

Warm mince pie brownie with rum and raisin ice cream Cheese plate – Wensleydale and Cranberry and Harrogate blue, with Fruit cake, savoury crackers and tipsy grapes (GF-A)

Mulled wine poached pear cheesecake with chantilly cream (GF-A)

***Available everyday 12pm to 3pm from Monday 27th November

> Two Course Meal - £27.95 Three Course Meal - £31.95

New Years Bruncheon

Drinks 1

Glass of fizz / freshly squeezed orange juice

Breads

A selection of artisan breads (GF-A)

With preserves and netherend farm butter

Mains

Swaledale sausage ring served on paprika (GF-A)

Sweet onion and potato fry-up with W.F brown sauce

Chorizo hash (GF)

New potatoes, onions & chorizo sauteed and served with a poached egg

Poached fresh salmon (GF-A)

With a broad bean & baby spinach salad, caper & dill hollandaise on a warm flat bread

Smoked haddock hash (GF)

New potatoes, onions and smoked haddock sauteed and served with a poached egg and a honey and wholegrain mustard dressing

Pancake stack (GF-A)

Crispy smoked bacon, roasted plum tomatoes, chimichurri cream cheese served with a truffle fried egg

Chorizo and cannelini casserole

With hash browns and fresh coriander

Vegan brunch bowl (GF)

Sauteed potatoes, wilted spinach, roasted tomatoes, stuffed avocado, silken tofu, shallot & sesame vinaigrette

Desserts

Celebration of desserts (GF-A)

A selection of sweet things

New Years Day Bruncheon - £38









BOOKING NOW OPEN

info@waterfront-cafe.co.uk 01904 621021 (opt 2) www.waterfront-cafe.co.uk