

Valentine's

EVENING MENU

Tuesday 14th February 6-8PM

£29
2 course

£37
3 course

STARTERS

Gin Cured Salmon



With Lemon & Tonic Jelly and Crispy Lilliput Capers

Heirloom Tomato Cheesecake



With Black Pepper Syrup

Confit of Duck Bonbons

on a soft Taco with Spring Onions & Cucumber

King Prawn Cocktail



Homemade Bloody Mary Sauce, served Onion Spelt Bloomer

MAINS

Fisherman's Catch (sharing deck for two)



Haddock goujons, Greenland prawn cocktail, smoked salmon, scampi, crayfish & avocado salsa, capers, tartare sauce & pickled lemon

Braised Beef Cheeks



Horseradish creamed Potato, char-grilled Sweetheart Cabbage and Red Wine sauce

Baked Cod Loin on Crab Boulangere



With pickled Carrots & buttered Samphire

Pan Fried Chicken Breast



Dauphonaise, Confit of Leeks, Green Beans wrapped in bacon served with a Chicken Veloute

Roasted Portobello Mushrooms



Sweet Potato Mash, Cauliflower Hash Brown and Walnut Gravy

DESSERTS

Flumps & Bumps - ideal for two



Chocolate fondue with fresh fruit and marshmallows

Sweet delights to share



Selection of sweet things

Sharing Cheeseboard



Truffled Brie, Yorkshire Blue, Wensleydale and smoked Applewood served on a flatbread with crackers, fruit cake and champagne sorbet
Vegan options available upon request



Live Piano & Vocals from
White Rose Théâtre Co

All dietary requirements can be
accommodated with notice

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