

Festive Light Lunch Menu

- Served from 12pm to 3:45pm -

Open Sandwiches (GF-A)

Served on a choice of white or brown bread
with salad garnish

Avocado (VE-A) £13

On Waldorf salad

Cheese savoury £13

Wensleydale, caramelised red onion marmalade

Icelandic Prawn cocktail £15

Side (GF-A)

Rosemary & Sage Sea Salted Chips £4.50

Hot Sandwiches (GF-A)

Served on a focaccia with Rosemary & Sage Sea
Salted Chips & a jug of gravy

Roast Turkey £17.50

With homemade cranberry stuffing

Striploin of British beef £17.50

Roasted with cracked black pepper & sea salt

Quiche Of The Day

Served with a house salad & fries

Festive £15

Smoked bacon & stilton

Vegetarian £15

Please ask for today's option

Cakes and Tray Bakes

Please ask a member of the team for today's selection.

If you have a food allergy or a special dietary requirement,
please tell a member of the team when placing your order.

(VE) - Vegan (GF) - Gluten Free

(GF-A) - Gluten Free Available (VE-A) - Vegan Available



The
WATERFRONT
YORK MARINA

christmas

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YORK MARINA

BOOKING NOW OPEN

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The Waterfront Café, York Marina, Naburn, York, YO19 4RW

FROM 27th NOVEMBER 2023



Breakfast

We are unable to accommodate menu changes at the weekend or at busy periods during the week, other than dietary requirements

Breakfast served from 9:00am to 11:30am

Waterfront Breakfast (GF-A) £12

Swaledale sausage ring, back bacon, field mushroom, roasted plum tomatoes, free range fried egg served with toasted bloomer

Vegetarian Breakfast (GF-A) £12

Plant based sausages, hash brown, sautéed mushrooms, grilled tomato, avocado, free range fried egg served with a toasted bloomer

Breakfast Roll (GF-A) £6

Choice of either back bacon, swaledale sausage or free range fried egg

Smoked Salmon with Scrambled Eggs £10

Served on toasted sourdough (GF-A)

Eggs Benedict (GF-A) £9.50

Yorkshire ham on a breakfast muffin, poached egg with hollandaise sauce

Smashed Avocado with Crumbled £10

Feta Cheese (GF-A)

Poached egg, roasted cherry tomatoes, Sriracha sauce served on toasted sourdough

Add smoked streaky bacon +£1.50

Sauteed Truffled Mushrooms (GF-A) £9

On sourdough with a free range fried egg

Fruit Pancakes £10

Mixed berry compote flavoured with vanilla, Greek yogurt & honey

Sides & Juices

Baked Beans £1

Hash Browns £1.50

Sauteed Mushrooms £1.50

Black Pudding £2

Pure Orange Juice £3

Pure Apple Juice £3

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Festive Set Menu

- Served from 12:00pm to 3:00pm -

Two Course Meal - £27.95

Three Course Meal - £31.95

Starters

Chicken liver parfait (GF)

Chicken liver parfait, quince jelly and oat cakes

Salmon and avocado taco (GF-A)

Salmon and avocado taco, satsuma crème fraiche

Savoury beetroot cheesecake

Savoury beetroot cheesecake with black pepper syrup (GF, VE-A)

Smoked haddock & mozzarella fishcake

Smoked haddock & mozzarella fishcake, hollandaise sauce and cucumber spaghetti (GF)

Mains

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

Roasted turkey breast

Roasted turkey breast, cranberry stuffing and a rich turkey gravy

Wine Pairing: Fleurie, Domaine Jean Loron £9.95 175ml

Slow roasted belly pork

Slow roasted belly pork with Cider sauce

Wine Pairing: Riesling, Joseph Cattin £9.50 175ml

Striploin of British beef

Striploin of British beef seasoned with crushed black pepper and sea salt with rich red wine gravy

Wine Pairing: Helmsman Cabernet/Merlot, £8.80 175ml

Baked halloumi cheese pudding

Baked halloumi cheese pudding filled with Mediterranean vegetables served with herb sauce (GF, VE-A)

Wine Pairing: Riesling, Joseph Cattin £9.50 175ml

Baked cod loin (GF)

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

Wine Pairing: Helmsman Pinot Grigio, £8.40 175ml

Desserts

Christmas pudding and brandy sauce

(GF-A)

Warm mince pie brownie (GF-A)

Warm mince pie brownie with rum and raisin ice cream

Cheese plate (GF-A)

Wensleydale Cranberry, Harrogate blue, with Fruit cake, savoury crackers and tipsy grapes

Cheesecake (GF)

Mulled wine poached pear cheesecake with chantilly cream

Hot Festive Drinks

Warm Spiced Mulled Wine £5.95

Christmas Spiced Fairfax Rum £6.95

Deluxe White Hot Chocolate £5.95

Gingerbread Latte, with gingerbread biscuit £4.75

Festive Mocktails

Pear & Ginger Fizz £5.85

Honeyed Sparkler £5.85

Watermelon No-hito £5.85

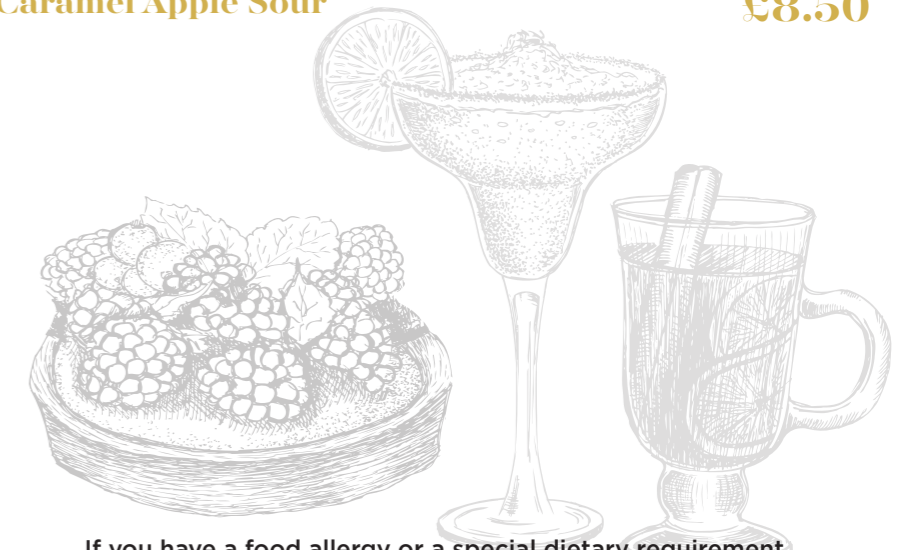
Festive Cocktails

Salted Caramel Espresso Martini £9.50

Snowball £6.50

Apple & Ginger Mojito £9.50

Caramel Apple Sour £8.50



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'A discretionary 12.5% service charge will be added'