

Thursday 30th March

MENU | £25.00 | VRQ L2

YORKSHIRE TAPAS PLATTER

A Platter of Mini Wensleydale & Caramelised Onion Tart, Yorkshire Honey & Mustard Glazed Sausages, Pulled Pork filled Yorkshire Pudding & Prawn Cocktail

Served with homemade piccalilli, tomato chutney, garden salad & freshly baked bread

MAIN

Yorkshire Rib Eye Steak with Chunky Chips

Pan seared Rib eye steak cooked to your liking & served with roasted vine tomatoes, green beans, open cup mushrooms & your choice of Diane or peppercorn sauce

DESSERT

Chocolate Fondant

With Passion fruit sorbet & a salad of fresh fruit

PETIT FOURS WITH TEA OR COFFEE

Chocolate & Honeycomb Truffles

Served with your choice of tea or coffee.

TERMS & CONDITIONS

(v) - Vegetarians (n) - contains nut (gf) - gluten free. If you have a food allergy or are sensitive to certain ingredients please ask a manager for further information. A full list of ingredients that are used in each dish is available. We cannot guarantee the food we have used has not come into contact with nuts or other allergens.

WATERFRONT MENU

WATERFRONT



RESTAURANT & CONFERENCE CENTRE



Doncaster
College

University
Centre