

The Waterfront Café

Week Commencing 21st March 2010

Roger Brunn Champagne 7.95 glass

Gressingham Duck Breast Salad with Black Pudding & Apple 5.95
Our Own Hand Cut Smoked Salmon, Mustard & Dill Sauce & Organic Bread
Waterfront Rustic Fish Soup & Organic Bread
Suffolk Ham & Pea Soup with Organic Bread
Potted Shrimp (served warm) with Toasted Combi Corn Bread
Gressingham Duck Liver Pate with Brandy or Smoked Salmon Pate & Toast

Griddled Wild Halibut Steak with Roast Pepper Sauce, New Pots 14.95
Fillet of Sea Bream with Caper Butter, Broccoli & New Pots 12.95
Fresh Dressed Local Crab Salad, Bread & Mayo 12.95
“FGP’s” Served Hot with Garlic Butter on a bed of Leaves & Bread 12.95
Braised Guinea Fowl with Ratatouille & New Pots 12.95
Local Wild Rabbit Hotpot Bread/New Pots 10.95
8oz Grass Reared Beef Burger, Salad, Mayo & Sun dried Tom Wedges 12.95
Wild Mushroom Bruschetta, topped with Parmesan & Balsamic Reduction 9.95

Crème Brule

‘Proper’ Eton Mess

“World Famous” Brioche Bread & Butter Pudding
Belgian Chocolate Pot with Fruit Coulis & Cream
Woodbridge Fine Food Company Cheese Selection 5.95
Dessert Wine or Port 5.95 Glass 175ml

The Granary, Tide Mill Way, Woodbridge, Suffolk, IP12 1BY
Bookings Café (01394) 610333 Shop (01394) 610000
www.thewaterfrontcafe.co.uk