



arc

Brasserie

- BELFAST WATERFRONT -

BOOK YOUR PRE CONCERT DINNER AT THE WATERFRONT

Really make it a night to remember and come early and relax in our restaurant - Now open for all main auditorium shows.

We offer an innovative menu using great Northern Irish ingredients whilst keeping it beautifully simple so you will have plenty of time to get to your seat before the show starts.

Beat the evening rush, have a great meal and enjoy the show, get in touch and book a table;

Visit: waterfront.co.uk to book online or
Call us on **028 9033 4400 ext 1715**
catering.support.belfast@amadeusfood.co.uk

Or book with your event tickets at box office.

SEE MENU >



arc

- PRE-SHOW MENU -

TWO COURSES £19.95
THREE COURSES £26.00

- TO START -

**ROAST TOMATO
& FENNEL SOUP**

*Guinness treacle bread
and Glenilen butter*

**GOAT'S CHEESE
MOUSSE**

*salt baked beets,
harissa yoghurt,
nuts & seeds*

**DRUMGOLD
CHICKEN CAESAR
SALAD**

*aged Parmesan, baby gem,
crispy bacon, croutons*

- MAIN COURSE -

**BRAISED NORTHERN
IRISH BEEF**

*Comber potato gratin,
roast onion, heritage carrot
& braising liquor*

**ORZO
PASTA (V)**

*confit onion,
roast pepper, broccoli,
pistachio & virgin oil*

**BEER
BATTERED
HADDOCK**

*mushy peas,
tartar sauce & fries*

**POT ROAST
DRUMGOLD CHICKEN
SUPREME**

*cabbage & bacon,
spring onion croquette,
glazed carrot, jus*

- SIDES -

ADDITIONAL £2.95

TRUFFLE & PARMESAN FRIES - CHAMP CROQUETTE - BABY CAESAR - BROCCOLI & ALMONDS - SKINNY FRIES

- DESSERTS -

**BAKED
CHEESECAKE**

*clementine gel,
cranberry, vanilla cream*

**HONEYCOMB &
VANILLA ICE CREAM**

chocolate sauce

**CHOCOLATE
BROWNIE**

*salted caramel,
hazelnut & ice cream*

(v) Indicates vegetarian

Allergy Awareness

Whilst every effort will be made to avoid cross contamination it should be noted that we work in an environment where allergenic ingredients are handled.
If you are affected by allergens, please speak to a member of staff for details.