

Valentines Evening

Delifonseca Dockside

Book between 5pm and 6pm for a complimentary bottle of fizz to share.
(Table available for a maximum 2hr sitting)

Drink on arrival

Rhubarb & rosehip bellini

or

Berry sweetheart mocktail

Optional

Cumbræ oysters, Bloody Mary granita
(half dozen £11.50)

Starters

Scallops, blood orange, sorrel, vanilla

To Share: Baked heart shaped Neufchatel Cheese, balsamic onions, crostini, rocket & pine nut

Lamb kofta, beetroot yoghurt, freekeh salad

Carpaccio of beetroot, charred orange, walnut, herb emulsion (Vv)

Mains

Monkfish tail, pink peppercorn pesto, sautéed prawns, squid ink spaghetti

Porter marinated lamb rump & corn three ways – charred cob, polenta & popcorn,
liquorice glaze

Duo of duck Fesenjun – a Persian feast of duck breast & confit duck leg,
pomegranate & walnut sauce, pearl cous cous, griddled courgette

Spinach & tomato gnocchi, charred leek, squash, whipped goats' cheese (Vv)/(V)

16oz Edge & Son heritage breed 28 day aged beef Chateaubriand to share,
Served with

Boulangère potato, heritage tomatoes, parmesan stuffed mushrooms, cognac cream sauce
(£20 supplement)

Dessert Sharing Platter

Passion fruit baked Alaska

Decadent kirsch chocolate fondue... and more

£45 per head

Booking essential. Book online at www.resdiary.com/restaurant/delifonsecadockside

Credit Card details needed to secure booking.

Delifonseca Dockside, Brunswick Way, Liverpool L3 4BN.

Phone or email 0151 255 0808 | restaurant@delifonseca.co.uk

Cancellations within 24 hours of event and no shows will be charged £10 per head.