

CELEBRATE WITH US...

# Festive Menu

***Pre-Booking only***

*£15 per person required at time of booking  
to secure your date*

**Served from the 18th November  
until 23rd December**

**MONDAY - WEDNESDAY**

**2 course £26.95 3 course £29.95**

**THURSDAY - SUNDAY**

**2 course £28.95 3 Course £31.95**



**THE SHIP**

**93 Main Road, Romford RM2 5EL**

**01708 741571**

# Festive Buffet

**FINGER BUFFET** £10.50 per person (minimum 15 persons)  
**FORK BUFFET** £12.50 per person (minimum 15 persons)  
**HOT BUFFET** £11.00 per person (minimum 15 persons)

*Please speak with management for details*

## Sides

*(additional surcharge will apply as below)*

**Pigs in blankets £4.00**

**Honey and mustard parsnips £3.00**

**Crispy breadcrumb coated cauliflower and cheese £3.50**

**Extra roast potatoes £3.00**

**Extra Yorkshire pudding £2.00**

## Christmas Tipples £8.95 each

**Baileys chocolate orange martini** Contreau, Bailey's & Milk  
**Sloe secco** Sipsmith Sloe Gin and Prosecco

## Kids Menu

*Up to 12 years old*

**2 courses £12.95 ~ 3 courses £15.95**

### Starters

**(V) Tomato soup with sourdough bread and butter**

**(V) Garlic bread**

### Mains

**Butter roasted turkey breast**

Served with potatoes roasted in rosemary, slow cooked thyme and chardonnay carrots, braised red cabbage, peas, Brussel sprouts, Yorkshire pudding, sage and onion stuffing and gravy

**Sausage and mash**

2 Cumberland sausages, creamy mashed potatoes, peas and gravy

**(VE) Vegan spaghetti bolognese**

Quorn mince in a tomato sauce served on a bed of spaghetti

**Scampi and chips**

Wholetail breaded Scottish scampi with hand cut chips and peas

### Desserts

**Brownie**

Warm chocolate brownie with toasted marshmallow topped with white chocolate sauce, chocolate curls, served with vanilla ice cream and wafer

**Crumble**

A winter spiced Bramley apple crumble and custard

**Ice cream bowl**

A scoop of strawberry, chocolate and vanilla ice cream topped with strawberry sauce, smarties, wafer and sprinkles

**A discretionary 10% service charge will be added to your bill**

# Festive Menu

(Pre-Booking Only)

## Starters

### **(VE) Roasted butternut squash and apple soup**

Roasted butternut and apple soup topped with toasted squash seeds served with sourdough bread

### **(V) Poached pear and beetroot winter salad**

Pear and beetroot poached in Malbec red wine served with baby gem and radicchio, crumbled feta cheese and walnuts. Drizzled with a balsamic glaze

### **Farmhouse pate**

A course pork and chicken liver pate with a decorative red onion topping, served with red onion chutney and sour dough bread

### **Seafood cocktail**

Atlantic cold-water prawns and smoked Scottish salmon mixed in a bloody Mary, Marie rose sauce on a bed of gem lettuce, cherry tomatoes and cucumber served with a freshly baked roll

## Roasts

### **Buttered roasted, hand carved turkey breast**

Served with rosemary roasted roast potatoes, slow cooked thyme and chardonnay carrots, braised red cabbage, peas and Brussel sprouts, Yorkshire pudding, sage and onion stuffing, a pig in blanket and gravy

### **(VE) Festive vegan pie**

A plant based festive pie filled with vegan 'turkey', cranberry, port & thyme, served with rosemary roasted roast potatoes, slow cooked thyme and chardonnay carrots, braised red cabbage, peas, Brussel sprouts

## Mains

### **Festive chicken burger**

A chargrilled chicken breast topped with smoked bacon, creamy brie, cranberry sauce, and pig in blanket, served in a toasted brioche bun with lettuce, onion, tomato and a side of hand cut chips

### **Salmon and dauphinoise potatoes**

Pan fried salmon fillet with a lemon and tarragon butter, served on a bed of dauphinoise potatoes with tender stem broccoli

### **Venison, bacon and red wine pie**

A generously filled individual shortcrust pastry pie, with creamy chive potatoes, seasonal vegetables and gravy

### **(VE) Not so shepherd's pie**

Aubergine, mushrooms, lentils and cauliflower in a harissa spiced tomato sauce, topped with chive mashed potatoes

## Desserts

### **Homemade winter crumble**

A winter spiced Bramley apple crumble served with lashings of custard

### **Christmas pudding**

A Traditional Christmas pudding served with brandy cream  
To make vegan swap to our vegan vanilla bean ice cream

### **(VE) Chocolate jaffa sponge cake**

Chocolate orange flavoured sponge with orange jam and a chocolate frosting.  
Served with Vegan vanilla ice cream

### **Lemon meringue tart**

Crisp all-butter shortcrust pastry, filled with a smooth creamy lemon filling, topped with lightly toasted sweet Italian meringue, served with berry compote and clotted cream ice cream

### **(VE) Cheeseboard – (additional supplement £3.00)**

Classic cheese board with crackers, chutney, grapes and stilton, cheddar and brie cheeses

**IF YOU HAVE ANY ALLERGIES PLEASE ASK STAFF MEMBER DETAILS**

Name .....

Contact Number .....

Email Address .....

Number of Guests ..... Date / Time .....

*Please list every party member's name here with their menu order below.*

GUESTS NAME									
<b>STARTERS</b>									
(VE) Roasted butternut squash and apple soup									
(V) Poached pear and beetroot winter salad									
Farmhouse pate									
Seafood cocktail									
<b>ROASTS</b>									
Buttered roasted, hand carved turkey breast									
(VE) Festive vegan pie									
<b>MAINS</b>									
(VE) Shepherd's pie									
Festive chicken burger									
Salmon and dauphinoise potatoes									
Venison, bacon and red wine pie									
<b>SIDES</b>									
Pigs in blankets									
Honey and mustard parsnips									
Crispy breadcrumb coated cauliflower and cheese									
Extra roast Potatoes									
Extra Yorkshire pudding									
<b>DESSERTS</b>									
Homemade winter crumble									
Christmas pudding									
Chocolate jaffa sponge									
Lemon meringue tart									
(VE) Cheeseboard – (additional supplement £3.00)									
<b>KIDS MENU (Up to 12 years old)</b>									
<b>STARTERS</b>									
(V) Tomato soup with sourdough bread and butter									
(V) Garlic bread									
<b>MAINS</b>									
Butter roasted turkey breast									
Sausage and mash									
(VE) Vegan spaghetti bolognese									
Scampi and chips									
<b>DESSERTS</b>									
Brownie									
Crumble									
Ice cream bowl									

*Please ask for our wine selection should you like wine at your table*