

CHRISTMAS DAY MENU

To Start

Smoked Salmon Goats Cheese & Avocado Terrine
With lemon and sweet chilli sauce, cucumber ribbons and rustic bread

Chicken Liver & Cognac Pâté

A local award-winning chicken liver and bacon pâté, with cranberry sauce and rustic bread

Baked King Scallops

With hazelnut and coriander butter, toasted sourdough bread

Fillet of Beef Carpaccio **GF**

With gremolata and dressed rocket

Tomato and Roasted Pepper Soup **V**

With Brie crouton



Sorbet

Refreshing lemon **GF** **V**



Main Course

All served with roasted potatoes, Brussel sprouts and honey roasted root vegetables

Traditional Roast Turkey

Sage and apple sausage meat stuffing, apricot chipolata and cranberry sauce

Fillet Rossini

Fillet of beef cooked to your liking, with wild porcini mushrooms and Madeira sauce

Pan-Roasted Duck Breast **GF**

Dauphinoise potato and smoked bacon rosti, with red wine and cranberry sauce

Pan-Roasted Monkfish **GF**

Wrapped in pancetta, stuffed with sage, cranberry and pine nuts

Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels **V**

With cranberry sauce



For Dessert

Panettone and Clementine
Chocolate Trifle

Chocolate and Roasted Fig Tart

Cheese Board

Traditional Christmas Pudding
With brandy sauce

Pear and Baileys Cheesecake



Coffee & Mince Pies



ADULTS
£59.95

CHILDREN
£29.95
(under 12yrs old)

HAPPY
CHRISTMAS
TO ALL OUR GUESTS
FROM US ALL AT

Mariners
Court

CHRISTMAS DAY MENU

Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £30 per person.

To Start

No. Required

Smoked Salmon Goats Cheese & Avocado Terrine	
Chicken Liver & Cognac Pâté	
Baked King Scallops	
Fillet Of Beef Carpaccio ^{GF}	
Tomato and Roasted Pepper Soup ^V	

Main Courses

No. Required

Traditional Roast Turkey	
Fillet Rossini	
Pan-Roasted Duck Breast ^{GF}	
Pan-Roasted Monkfish ^{GF}	
Goats Cheese, Roasted Chestnuts and Mushroom Filo Pastry Parcels ^V	

For Desserts

No. Required

Panettone and Clementine Chocolate Trifle	
Traditional Christmas Pudding	
Chocolate and Roasted Fig Tart	
Cheese Board	
Pear and Baileys Cheesecake	

Your Details

Party Name	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms		
Forename	Surname		
Address			
Town / City			
County		Postcode	
Tel. No.		Email	
Date of Booking		Time	
Special Requirements			For Office Use Only

Wines

Recommended wines for your Christmas Meal

Price Per Bottle

No. Required

White	Finca De Ora, Rioja Spain(12.5%)	£21.50	
Red	Brampton Cabernet Sauvignon, South Africa (14%)	£23.95	
Rosé	Lyric Pinot Grigio Blush, Italy(12%)	£19.50	
Prosecco	Ponte Prosecco, Extra Dry Italy (12%)	£23.95	
Sparkling	Veuve Clicquot NV, France(12%)	£65.00	
Dessert Wine	Lafleur Mallet Sauternes, France (14%)	£18.50 <small>37.5cl bottle</small>	
Port	Taylors LBV, Portugal (20%)	£35.95	

Please enclose a deposit of £30 per person with your completed booking form.

I enclose a deposit / payment to the value of	£
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Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

^V Suitable for vegetarians. ^{GF} Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

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We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at: McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT
Tel: 01604 713 601 Fax: 01604 792 209

