

FEEL THE MAGIC TOGETHER THIS

CHRISTMAS

MARINERS COURT

LEIGH ON SEA

2 COURSES £31 | 3 COURSES £38

21 NOVEMBER TO 24 DECEMBER

STARTERS

CIDER & ONION SOUP

Crusty Roll (VG/GFA)

BACON, CHICKEN & WILD MUSHROOM TERRINE

Chutney, salad, crusty roll (GFA)

SMOKED SALMON MOUSSE

Pickled cucumber, oat cakes (GF)

SUNDRIED TOMATO, BASIL & MOZZARELLA TART

Mixed leaf salad (V)

MAINS

BRAISED FEATHER BLADE BEEF

Slow-cooked British beef, buttery mash, crispy leeks, braised carrots, sautéed cabbage (GFA)

BEETROOT WELLINGTON

Roast baby potatoes, maple glazed root vegetables, sautéed kale, stuffing (VG)

PAN ROASTED SALMON FILLET

Crushed new potatoes, dill hollandaise, green beans, cherry tomatoes (GFA)

BEEF, BACON, BRIE AND CRANBERRY BURGER

Skin on fries, cranberry slaw, meaty gravy dip, pig in blanket topper

CLASSIC ROAST TURKEY

Roast potatoes, Maple glazed root vegetables, braised red cabbage, sautéed Brussel sprouts, stuffing, pig in blanket, rich gravy (GFA)

DESSERTS

TREACLE TART

Clotted cream

CHRISTMAS PUDDING

Brandy butter, custard (GFA)

CHOCOLATE BROWNIE

Jude's vanilla ice cream (VGA)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Raspberry coulis, passion fruit sorbet (V)

MULLED WINE POACHED PEAR

Honey & walnut chantilly cream (VG)

WHY NOT ADD A LOCALLY SOURCED
CHEESEBOARD TO SHARE FOR £16

TO BOOK CALL 01702 481966 OR VISIT MARINERSCOURT.CO.UK

VG Suitable for both vegan and vegetarians. V Suitable for vegetarians. GFA Gluten free alternative. VGA Vegan alternative.

Please note menu is subject to change. Food allergy notice: if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. BH0625.22020

MAKE YOUR BOOKING NOW!

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 £10 per person.

YOUR DETAILS

Party Name	Mr / Mrs / Miss / Ms
Forename	Surname
Address	
Town / City	
County	Postcode
Tel No.	Email
Date of Booking	Time

STARTERS

NUMBER
REQUIRED

Cider & Onion Soup	
Bacon, Chicken & Wild Mushroom Terrine	
Smoked Salmon Mousse	
Sundried Tomato, Basil & Mozzarella Tart	

MAINS

NUMBER
REQUIRED

Braised Feather Blade Beef (GFA)	
Beetroot Wellington (VG)	
Beef, Bacon, Brie and Cranberry Burger	
Pan Roasted Salmon Fillet (GFA)	
Classic Roast Turkey (GFA)	
Sweet Potato Katsu Curry	

DESSERTS

NUMBER
REQUIRED

Treacle Tart	
Raspberry & White Chocolate Cheesecake (V)	
Christmas Pudding (GFA)	
Chocolate Brownie	
Cheeseboard	
Mulled Wine Poached Pear (VG)	

SPECIAL REQUESTS / DIETARY REQUIREMENTS

Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit/payment to the value of

£

Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

Please note menu is subject to change. Food allergy notice: if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A deposit of £10 per person is required for parties dining from our festive fayre menu between 21st November and 24th December. Parties are required to submit a pre-order for food one week before they are booked to dine. Cancellations must be made in writing with 14 days notice, failure to give such information may result in a requirement for payment in full. BH0625.2.2020