

FEEL THE MAGIC TOGETHER THIS

# CHRISTMAS

MARINERS COURT

LEIGH ON SEA

2 COURSES 30.00 | 3 COURSES 36.00

22 NOVEMBER TO 24 DECEMBER

## APERITIFS £9

SPICED APPLE VODKA COOLER

WHITE CHRISTMAS SANGRIA

## STARTERS

### DUO OF MACKEREL

Smoked mackerel fillet, mackerel pate,  
horseseradish & beetroot cream, oatcakes (GFA)

### HAM HOCK TERRINE

Picallili, salad, toasted bread (GFA)

### RED ONION & GOAT'S CHEESE TART

Mixed leaf salad, balsamic glaze (V/GFA)

### SWEET POTATO & COCONUT SOUP

Crusty roll (VG/GFA)

## 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)

### BEEF, BACON, BRIE AND CRANBERRY BURGER

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

### PAN ROASTED SALMON FILLET

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

### CLASSIC ROAST TURKEY

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

### MAPLE & CHILLI TOFU SALAD

Roasted root vegetables, superfood salad mix,  
pan fried tofu, maple & chilli dressing (VG/GFA)

## DESSERTS

### CHOCOLATE MARQUISE

Preserved ginger, vanilla ice cream (V)

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Raspberry coulis, passion fruit sorbet (V)

### CHRISTMAS PUDDING

Brandy butter, custard (GFA)

### BANANA BREAD

Toffee sauce, vanilla ice cream (VGA)

WHY NOT ADD A LOCALLY SOURCED CHEESEBOARD TO SHARE FOR £12

## DESSERT COCKTAILS £9

CHRISTMAS PUDDING  
MARTINI

BAILEYS SALTED CARAMEL  
ESPRESSO MARTINI

TO BOOK CALL 01702 481966 OR VISIT [MARINERSCOURT.CO.UK](http://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. MC0724.21534

# 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

## APERITIFS

NUMBER  
REQUIRED

Spiced Apple Vodka Cooler	
White Christmas Sangria	

## STARTERS

NUMBER  
REQUIRED

Duo of Mackerel (GFA)	
Ham Hock Terrine (GFA)	
Red Onion & Goat's Cheese Tart (V/GFA)	
Sweet Potato & Coconut Soup (VG/GFA)	

## 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)	
Maple & Chilli Tofu Salad (VG/GFA)	

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.

## DESSERTS

NUMBER  
REQUIRED

Chocolate Marquise (V)	
Raspberry & White Chocolate Cheesecake (V)	
Christmas Pudding (GFA)	
Banana Bread (VGA)	
Cheeseboard	

## DESSERT COCKTAILS

NUMBER  
REQUIRED

Christmas Pudding Martini	
Baileys Salted Caramel Espresso Martini	

## SPECIAL REQUESTS / DIETARY REQUIREMENTS

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 22nd 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. 21534.0724