

Celebrate with us...

Festive Menu

**Served from the 20th November
until 23rd December**

Pre-Booking only
£15 per person required at time of booking
to secure your date

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

Kids Menu

Up to 12 years old

2 courses £12.95 ~ 3 courses £15.95

Starters

Tomato soup with sourdough bread and butter

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) Spaghetti and vegan balls

Pan fried plant-based meatballs in tomato sauce 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

Festive Buffet

FINGER BUFFET £9.50 per person (minimum 15 persons)

FORK BUFFET £11.50 per person (minimum 15 persons)

HOT BUFFET £10 per person (minimum 15 persons)

Please see our buffet menu 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 £2.00

Extra Yorkshire pudding £1.00

Christmas Tipples

Baileys chocolate orange martini Cointreau, Baileys and Milk

Sloe secco Sipsmith Sloe Gin and Prosecco

£8.95 each

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

Festive Menu

(Pre-Booking Only)

Starters

(VE) Home made Minestrone soup

With celeriac crisps and toasted sourdough bread

(V) Poached pear and beetroot winter salad

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

Chicken liver & brandy parfait

Smooth chicken liver parfait with a touch of brandy herbs and spices, served with caramelised onion chutney and sourdough toast

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

Roasts

Buttered roasted hand carved Turkey breast

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

(VE) Maple and soy glazed baked celeriac steak

With rosemary roasted roast potatoes, slow cooked thyme and chardonnay carrots, braised red cabbage, garden peas, Brussel sprouts, sage and onion stuffing and vegan gravy

Mains

(VE) Harissa glazed aubergine

Baked Aubergine in a sweet and sticky harissa glaze, on a bed of herby tabbouleh

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

Deer Santa!

A fantastic winter pie consisting of venison, bacon, red wine and green lentils, served with creamy mashed potatoes, tender stem broccoli, slow cooked thyme and chardonnay carrots, and a jug of gravy

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

Cherry Bakewell sponge

Almond Suet Sponge Pudding with Morello Cherries in Raspberry Jam with clotted cream 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

Cheeseboard – (additional supplement £3.00)

Brie, Stilton and Cheddar cheese, served with pickles, chutney and crackers

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							
STARTERS							
(VE) Home made Minestrone soup							
(V) Poached pear and beetroot winter salad							
Chicken liver & brandy parfait							
Seafood cocktail							
ROASTS							
Butter roasted Turkey breast							
(VE) Maple and soy glazed Baked Celeric steak							
MAINS							
(VE) Harissa glazed Aubergine							
Festive chicken burger							
Salmon and dauphinoise potatoes							
Deer Santa!							
SIDES							
Pigs in blankets							
Honey and mustard parsnips							
Crispy breadcrumb coated cauliflower and cheese							
Extra roast Potatoes							
Extra Yorkshire pudding							
DESSERTS							
Homemade Winter Crumble							
Christmas Pudding							
Cherry Bakewell sponge							
Lemon meringue tart							
Cheeseboard							
KIDS MENU (Up to 12 years old)							
STARTERS							
Tomato soup with sourdough bread and butter							
Garlic bread							
MAINS							
Butter roasted Turkey breast							
Sausage and mash							
(VE) Spaghetti and vegan balls							
Scampi and chips							
DESSERTS							
Brownie							
Crumble							
Ice cream bowl							

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