



CELEBRATE WITH US...

FESTIVE *Menu*

PRE-BOOKING ONLY

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

Served from
18th November until
23rd December

MONDAY-WEDNESDAY

2 course £27.95

3 course £30.95

THURSDAY-SATURDAY

2 course £29.95

3 Course £32.95

THE SHIP

93 MAIN ROAD,

ROMFORD RM2 5EL

01708 741571

FESTIVE Menu

(PRE-BOOKING ONLY)

Starters

Celeriac and Hazelnut Soup (VE)

A velvety celeriac and hazelnut soup, served with toasted sourdough bread

Smoked Salmon and Prawn Cocktail

A classic mix of smoked salmon and Atlantic prawns in a Marie Rose sauce, with cucumber and avocado, served in a baby gem lettuce cup

Chicken Liver Pâté with Scotch Whisky

Rich chicken liver pâté, laced with Scotch whisky, served with apple and fig chutney and toasted sourdough bread

Melon and Serrano Ham Salad

Sweet melon with torn Serrano ham, finished with wild rocket and a drizzle of melon reduction

Mains

Butter-Basted Roast Turkey or Honey-Glazed Gammon

Served with rosemary-roasted potatoes, Chardonnay and thyme carrots, Savoy cabbage, Brussels sprouts, pigs in blankets, Yorkshire pudding, sage and onion stuffing, and plenty of rich gravy

Deer Santa Pie

A hearty venison, bacon and red wine pie in buttery shortcrust pastry, served with creamy chive mash, seasonal vegetables and gravy

Not So Shepherd's Pie (VE)

Mushrooms, cauliflower and lentils in a spiced harissa-tomato sauce, topped with carrot and swede mash, grilled until golden

Festive Burger – Choice of Chicken or Beef

Your choice of chicken or beef patty in a toasted brioche bun, layered with cranberry mayonnaise, lettuce, tomato, red onion, Brie, pigs in blankets, and sage stuffing. Served with skin-on fries

Grilled Teriyaki Salmon

Perfectly grilled salmon with a Teriyaki glaze, served with pickled cucumber, Chardonnay and thyme carrots and Cavolo Nero

Desserts

Christmas Pudding

A traditional Christmas pudding, served with brandy cream
(Vegan option available with vanilla bean ice cream)

Festive Crumble

A warming brandy, apple and mincemeat crumble, served with lashings of custard

Cheeseboard

A classic cheeseboard with Stilton, Brie and Cheddar, served with crackers, grapes and chutney

(Add a glass of port for £2.50)

Sticky Toffee Sundae

Sticky toffee pudding chunks layered with vanilla ice cream and toffee sauce, topped with whipped cream and crunchy honeycomb

Chocolate Truffle Brownie Torte (VE, GF)

A rich chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with brownie cubes and chocolate crumb.

Served with vegan vanilla bean ice cream and chocolate sauce

Sides (Additional surcharge will apply)

Pigs in Blankets £4.00

Honey and Mustard Parsnips £3.00

Braised Red Cabbage £3.00

Crispy Breadcrumb-Topped Cauliflower Cheese £3.50

Dauphinoise Potatoes £3.00

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



KIDS FESTIVE Menu

UP TO 12 YEARS OLD
2 courses £13.95 ~ 3 courses £16.95

Starters

Tomato Soup (V)

Warm tomato soup, served with sourdough bread and butter

Garlic Bread (V)

Toasted garlic bread

Mains

Butter-Roasted Turkey Breast

Turkey breast served with rosemary potatoes, slow-cooked thyme and Chardonnay carrots, braised red cabbage, peas, Brussels sprouts, Yorkshire pudding, sage and onion stuffing, and rich gravy

Sausage and Mash

Two Cumberland sausages, served with creamy mashed potatoes, peas and gravy

Vegan Spaghetti Bolognese (VE)

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

Scampi and Chips

Wholetail breaded Scottish scampi, served with hand-cut chips and peas

Desserts

Brownie

A warm chocolate brownie with toasted marshmallow, topped with white chocolate sauce and chocolate curls. Served with vanilla ice cream and a wafer

Crumble

A winter-spiced Bramley apple crumble, served with custard

Ice Cream Bowl

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

FESTIVE Buffet

FINGER BUFFET £11.50 per person

(minimum 15 persons)

FORK BUFFET £13.50 per person

(minimum 15 persons)

HOT BUFFET £12.00 per person

(minimum 15 persons)

Please speak with management for full menu details

Christmas Tipples

£8.95 each

Baileys Chocolate Orange Martini

A festive blend of Cointreau, Baileys and milk

Sloe Secco

Sipsmith Sloe Gin topped with Prosecco

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							
Celeriac and Hazelnut Soup (VE)							
Smoked Salmon and Prawn Cocktail							
Chicken Liver Pâté with Scotch Whisky							
Melon and Serrano Ham Salad							
MAINS							
Butter-Basted Roast Turkey							
Honey Glazed Gammon							
Deer Santa Pie							
Not So Shepherd's Pie (VE)							
Festive Burger- Chicken							
Festive Burger- Beef							
Grilled Teriyaki Salmon							
SIDES							
Pigs in Blankets							
Honey and Mustard Parsnips							
Braised Red Cabbage							
Cauliflower Cheese							
Dauphinoise Potatoes							
DESSERTS							
Christmas Pudding							
Vegan Christmas Pudding							
Festive Crumble							
Cheeseboard							
Cheeseboard with a Glass of Port							
Sticky Toffee Sundae							
Chocolate Truffle Brownie Torte (VE, GF)							
KIDS MENU (Up to 12 years old)							
STARTERS							
Tomato soup (V)							
Garlic Bread (V)							
MAINS							
Butter Roasted Turkey Breast							
Sausage and Mash							
Vegan Spaghetti Bolognese (VE)							
Scampi and Chips							
DESSERTS							
Brownie							
Crumble							
Ice Cream Bowl							

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