



CELEBRATE WITH US...

FESTIVE *Menu*

Served from
18th November until **23rd December**

MONDAY-SATURDAY

2 course £31.95 | 3 Course £34.95

PRE-BOOKING ONLY

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



THE SHIP

93 MAIN ROAD, ROMFORD RM2 5EL

01708 741571



FESTIVE *Menu*

(PRE-BOOKING ONLY)

Starters

Truffled Parsnip Soup (VE)

A rich truffle and 'creamy' parsnip soup topped with chopped hazelnuts, and accompanied by crusty bread

Spiced Plum & Chicken Liver Pâté

Smooth Chicken liver and spiced plum pate, served with caramelised onion chutney and sourdough toast

Seafood Cocktail

Atlantic cold-water prawns and smoked Scottish salmon mixed in a bloody Marie rose sauce on a bed of gem lettuce with cherry tomatoes and cucumber

Mains

Butter Roasted 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.

Roasted Butternut, Kale and Sweet Onion Vegan Loaf (VE)(GF)

A mix of butternut squash, chestnuts, kale, apricots and brown rice with a sweet onion marmalade and crunchy seed topping
Served with rosemary roasted roast potatoes, slow cooked thyme and chardonnay carrots, braised red cabbage, garden peas, Brussel sprouts, sage and onion stuffing and gravy.

Not So 'Sheperds' Pie (VE)

Mushrooms, lentils and cauliflower in a harissa spiced tomato ragu topped with chive mash

Minted Lamb Chops

served with crushed new potatoes, green beans, braised red cabbage and gravy (Can be made gluten free)

Pan Fried Seabass (GF)

Pan fried seabass fillet cooked in tarragon butter served with crushed new potatoes, green beans and braised red cabbage

Venison Pie

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

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

Desserts

Homemade Winter Crumble

A winter spiced Bramley apple crumble served with lashings of custard

Christmas Pudding

A traditional christmas Pudding with Juicy Sultanas, Cider and rum with brandy cream – swap to Vegan vanilla bean ice cream

Vegan Banana and Cinnamon Cake (VE)

A spiced banana and walnut sponge with a cinnamon icing topped with walnuts.

Raspberry Meringue Tartelette

Fruity raspberry filling decorated with a meringue swirl on a short crust pastry base.

Cheeseboard

(Additional supplement £3.00)

Mild cheddar, brie and stilton with pickles, caramelised onion chutney and crackers

Sides

(Additional surcharge will apply as below)

Pigs in Blankets
£4

Honey and Mustard Parsnips
£3.50

Crispy Breadcrumb Coated Cauliflower and Cheese
£4

Extra Yorkshire Pudding
£1.10

KIDS FESTIVE Menu

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

Starters

Tomato Soup

with sourdough bread and butter

Garlic bread

Mains

Butter Roasted Turkey Breast

served with potatoes roasted in rosemary and meat drippings, slow cooked thyme and chardonnay carrots, braised red cabbage, peas, Brussel sprouts, Yorkshire pudding, sage and onion stuffing and gravy.

Sausage and Mash

Cumberland sausage, creamy mashed potatoes, peas and gravy

Mac and Cheese (V)

Served with garlic flat bread

Fish and Chips

Jumbo fish finger with hand cut chips and peas

Desserts

Brownie

Warm chocolate brownie with toasted marshmallow topped with white chocolate sauce and 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

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							
Truffled Parsnip Soup (VE)							
Spiced Plum & Chicken Liver Pâté							
Seafood Cocktail							
MAINS							
Butter Roasted Turkey Breast							
Butternut, Kale Vegan Loaf (VE, GF)							
Not So 'Sheperds' Pie (VE)							
Minted Lamb Chops							
Pan Fried Seabass (GF)							
Venison Pie							
SIDES							
Pigs in Blankets							
Honey and Mustard Parsnips							
Cauliflower Cheese							
Extra Yorkshire Pudding							
DESSERTS							
Homemade Winter Crumble							
Christmas Pudding							
Vegan Banana & Cinnamon Cake (VE)							
Raspberry Meringue Tartelette							
Cheeseboard							
KIDS MENU (Up to 12 years old)							
STARTERS							
Tomato Soup							
Garlic Bread							
MAINS							
Butter Roasted Turkey Breast							
Sausage and Mash							
Mac and Cheese (V)							
Fish and Chips							
DESSERTS							
Brownie							
Crumble							
Ice Cream Bowl							

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