

THE ESTUARY BROADWAY

FESTIVE MENU

MENU 1

STARTERS

- tempura squid

freshly battered salt and pepper tempura squid served with sweet chilli sauce
- southern fried chicken goujons

breaded chicken goujons served with your choice of katsu curry sauce, harissa mayo or bang bang sauce
- chicken and vegetable gyoza's x6

chicken and vegetable gyoza's served with soy sauce and asian cucumber salad
- halloumi fries (v)

breaded halloumi fries served with mango chutney

MAINS

- turkey roast dinner

roast turkey served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, cauliflower cheese, pigs in blankets, yorkshire pudding cranberry sauce and a jug of gravy
- homemade burger

homemade 10oz beef burger made with prime mince, chilli, coriander and onion, served in a toasted pretzel bun with mixed leaves and tomato and two of the sides found below
- bbq chicken

chargrilled chicken breast, topped with cheese, bacon and bbq sauce and two of the sides found below
- sausages and mash

three smithfield market cumberland sausages, served with creamy mash potato, steamed mixed vegetables, a yorkshire pudding and onion gravy
- chicken, ham and leek pie

succulent pieces of chicken, ham, leek and pickled onions in a creamy sauce, served with creamy mash, steamed mixed vegetables and a jug of gravy
- mushroom and cashewnut wellington (v) (ve)

mushroom and cashewnut wellington served with cremy mash, steamed mixed vegetables and a jug of vegan gravy
- beer-battered cod and chips

beer-battered fresh cod served with chunky chips and your choice of garden or mushy peas and tartare sauce
- homemade beef lasagne

homemade aberdeen angus beef lasagne, served with your choice of chips or french fries and a fresh house side salad

MENU 2

STARTERS

- pan-fried garlic tiger prawns

pan-fried tiger prawns served with or without sweet chilli sauce and crusty bread
- luxury prawn cocktail

fresh royal greenland greenland prawns, avocado and mixed leaves served with homemade marie rose sauce
- chinese style crispy duck pancakes

crispy duck, served with cucumber, spring onion, hoisin sauce and chinese style wraps
- oven-baked camembert (v)

oven-baked camembert served with crusty baguette

MAINS

- roast topside beef roast dinner

roast topside beef served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, cauliflower cheese, pigs in blankets, yorkshire pudding and a jug of gravy
- 16 oz barnsley lamb chops

two 8oz chargrilled rosemary and garlic barnsley lamb chops, served with mint sauce and your choice of two sides, found below
- estuary burger

our homemade burger with grilled chorizo, monterey jack cheese, onion rings, mayo, rocket, gherkins and chilli jam in a toasted pretzel bun two of the sides found below
- halloumi and mushroom burger (v)

chargrilled halloumi and portobello mushroom with red onion, tomato and lettuce in a pretzel bun. served with french fries and side salad
- bbq ribs and chicken breast

half rack of ribs and chargrilled cajun chicken breast, served with bbq sauce and two of the sides found below
- pan-fried sea bass

pan-fried sea bass served with crushed roast potatoes, steamed mixed vegetables and a garlic butter and chilli sauce
- fish pie

smoked haddock, salmon and cod, topped with creamy mash and tiger prawns, served with steamed mixed vegetables

SIDES

chips, french fries, curly fries, roast potatoes, creamy mash, onion rings, spicy rice, portobello mushrooms, steamed mixed vegetables (green beans, peas and savoy cabbage), honey mustard roasted parsnips and carrots, large coleslaw or side salad

DESSERTS

all served with your choice of cream, ice cream or custard

- chocolate brownie

churros with chocolate/ toffee sauce

apple pie

- profiteroles

sticky toffee pudding

bread and butter pudding

2 courses - 29.95

3 courses - 35.95

2 courses - 39.95

3 courses - 45.95

FESTIVE MENU 2025

