

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

haloumi fries (v)

breaded haloumi 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 creamy 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

haloumi and mushroom burger (v)

chargrilled haloumi 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

