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

brussels pate
brussels chicken liver and pork pate, served with crusty baguette and onion chutney

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, yorkshire pudding cranberry sauce and a jug 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 roast dinner (v)
mushroom and cashewnut wellington served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, yorkshire pudding and a jug 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 beef roast dinner
roast sirloin beef served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, yorkshire pudding and a jug gravy

lamb roast dinner
roast lamb chop served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, yorkshire pudding and a jug gravy

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

smoked salmon and prawn taglietelle
scottish smoked salmon, prawns and wilted spinach in a cream and white wine sauce with a hint of lemon

SIDES

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

DESSERTS

chocolate brownie
churros with chocolate/ toffee sauce
lemon meringue pie
profiteroles
sticky toffee pudding

2 courses - 29.95
3 courses - 35.95

2 courses - 39.95
3 courses - 45.95


THE ESTUARY
BROADWAY
LEIGH-ON-SEA