



The Pier

march 2011

set lunch. . .

to start you off...

Prawn & lobster gateau

Steamed mussels, bacon, shallots and green beans

Oat crusted herrings, horseradish crème fraiche

Duck egg & pastrami salad

French onion soup, gruyere croutes

Golden cross goat's cheese & watercress salad, tomato compote

caught in the middle...

The Pier at Harwich fish & chips – cod, haddock or plaice

Chefs fish pie – prawns, scallop, cod and salmon in a saffron sauce topped with mashed potato

Steamed halibut, spinach & lemon butter sauce

Roast duck breast, braised cabbage & chestnuts, redcurrant sauce

Pan fried skate wing, caper butter

Sweet potato risotto, vegetable crisps

what's for pudding...

Dark Belgium chocolate and talisker whisky fondant pudding, cranachan ice-cream

Poached fruit flan with zabaglione

Spiced apple cheesecake with cinnamon cream

Classic treacle tart with vanilla ice-cream

Trio of home made ice-creams & sorbets

British and continental cheeses apple, grapes, celery, water biscuits & homemade bread

Non-Members

£20.00 2 courses

£25.50 3 courses

£3.60 Coffee & petit fours

Monday – Friday

Club members are entitled to receive 15% discount on food items

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