



The Pier

January 2011

set sunday lunch. . .

to start...

Smoked ham hock & pistachio nut terrine with cracked pepper & pineapple chutney

Cream of Jerusalem artichoke soup

Dressed Harwich crab with lemon mayonnaise

Sauté of duck livers with a wild mushroom and grain mustard sauce

Roast smoked salmon pate with toasted granary bread

A fanned avocado with smoked salmon and potted brown peeled shrimps

main course...

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

Pan fried Dover sole with nut brown butter

Grilled fillet of salmon with shrimp and dill sauce

Chef's fish pie – prawn, scallop, cod, salmon and scampi in a saffron sauce topped with creamed potato

Grilled fillet of halibut with lime and chive butter

Pink roasted duck breast with grand marnier sauce and orange salad

desserts...

Profiteroles with grand marnier cream and hot chocolate sauce

Bramley apple and calvados and mixed nut crumble with custard sauce

Dark Belgium chocolate and amaretto cheesecake with coffee sauce

Pier Christmas pudding with brandy sauce

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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