



## THE PIER

# SALOON

A private dining space which can be hired for a lunch or dinner with friends, colleagues or for a special celebration.

### **HOW MANY ?**

From 12 to 24

### **HOW MUCH ?**

£75.00 room hire and £30.00 per head for three courses. A deposit of £75.00 is required to secure a booking.

### **HOW DOES IT WORK?**

From the Saloon menu you, the host, may select two dishes plus the vegetarian per course from the Starters and Mains and two desserts plus the cheese course.

Pre-orders for each guest would be required, for the three courses, seven days before the event from the host's chosen menu, together with a table plan showing us who has ordered what.

**Champagne and table wines** also must be pre-ordered from our wine list. Bar drinks can be ordered on the day.

### **ANY SMALL PRINT ?**

**The Lobster.** There is a £9.00 surcharge on this dish.

**THE BILL.** To be settled on departure.



# THE PIER

## SALOON MENU

### STARTERS

#### Harwich fish soup

Crab rouille, parmesan and croutes

#### San Daniele ham, handmade mozzarella

Cavolo nero pesto and bruschetta

#### Classic prawn cocktail

No messing

#### Gravadlax

Pickled radish and white pepper dressing

#### Crispy duck and watermelon salad

Mint, chili and hoi sin

#### Burrata and Cour di Bue tomato (v)

Purple basil, capers and cracked coriander seeds

### MAINS

#### Harwich Lobster - medium\*

Thermidor or Cold Poached

#### Half Roast free range chicken

Herb salad, fries and bearnaise sauce

#### Dingly Dell pork schnitzel

Poached egg and gentleman's relish butter

#### Fish pie-luxe

Lobster, hake, scallops, prawns & salmon

#### Beer battered Icelandic cod & chips

Mushy peas and tartare sauce

#### Keralan squash & cauliflower curry(v)

Pickle, pilau and poppadom

#### Fillet of stone bass

Cockles and butter beans

### DESSERTS

#### Belgian Chocolate fondant

Pistachio ice cream and brittle

#### Ardleigh strawberry eton mess

Raspberry sorbet

#### Vanilla creme brulee

Shortbread and cherry compote

#### Almond choux bun, Chantilly cream

Summer berries and white chocolate sauce

#### Cheese and biscuits

\* Lobster : £9.00 surcharge