

MAYFLOWER 2020 MENU

In the run up to 2020 and the 400th anniversary of the historic sailing to America; The Pier wanted to celebrate and raise awareness of one of Harwich's most famous sons, Captain Christopher Jones Master of the 'Mayflower of Harwich', so our Chefs have created a set of menus for you to enjoy in the first three months of 2019.

New England clam chowder with parsley & black pepper crumbs (G,C,Ce,M)

Buttermilk fried chicken, pickled cucumber, chipotle mayonnaise (F,Se,So,S,G,E)

Tuna tacos, avocado, radish, sesame & lime (F,M,E,Mu,S)

Makers Mark whisky glazed salmon, new potatoes, charred broccoli, citrus mayonnaise (F,M,E,Mu,S)

Beer battered haddock, thick chips, mushy peas & dill pickle tartare sauce (F,G,M,S,E)

Minute steak and frites with blue cheese sauce (G,M,S)

Tomato, fennel and mozzarella risotto with basil crumb (M,G,Ce,S)

Pecan pie with vanilla ice cream (N,M,E,G)

Baked New York cheesecake with blueberry compote (G,M,E)

Chocolate chip cookie sundae, toffee sauce & marshmallow (M,E,G)

*Milk-M Crustaceans-C Celery-Ce Egg-E Sulphates-S Soya-So Sesame-Se
Fish-F Mustard-Mu Nuts-N Gluten-G Peanuts-P Lupin-L Molluscs-Mo*

£20.20

*per person
for three courses*



The menu will change every two weeks

