

- Independent -
- Original -
- Different -

Christmas Day

2011 at the
SHIP
at Elswick

To Start

Bury Black Pudding & Scallops
Morecambe Bay Shrimps & Citrus Butter

Prawn & Crayfish Tail Tian
Mango & Pineapple Relish, Marie Rose Sauce

Pigeon Breast
*Caramelized Pear & Beetroot Salad,
Raspberry Vinaigrette*

Soup
*Spiced Butternut Velouté, Toasted Pumpkin
Seeds & Curry Oil Dressing, Toasted Croute*

Main Course

Fylde Roast Turkey
*Cumberland Sausage Meat and Sweetened Cranberry Terrine,
Black Pudding & Chestnut Stuffing, Homemade Yorkshire Pudding,
Chipolatas, Seasonal Vegetables and Chateaux Potato.*

Roast Rib-Eye
*Beef served Pink, Marquis Potatoes, Irish Cabbage Tian,
Homemade Yorkshire Pudding, Shallot & Pancetta Jus.*

Oven Roast Monkfish
Courgette & Celeriac Ribbons, Tomato Coulis

Various Vegetarian options available
Please contact a member of staff for details

Puddings

Barbara Croft's Individual Xmas Pudding
Brandy Cream sauce

Strawberry Sherry Trifle
Sauce Anglaise & Whipped Cream

Chocolate & Praline Truffle
*Layers of White Milk and Dark Chocolate Praline and Belgian
Chocolate Curl*

Cheese Board
*Selection of Local, National & International Cheeses,
Chutney & Biscuits*

finally... Coffee & Mince Pies

Bookings Only, Served 11.30-1pm.

£20 non refundable deposit per person.

Full payment & Final Menu selections by 30th Nov.

The Ship will close at 5.00pm

4 Courses - £64.95 Children under 12 - £34.95

Tel - 01995 672777

www.theshipatelswick.co.uk

Name - _____

Tel - _____

Party Size - ____ Adults / ____ Children

Preferred Dining Time _____

Please make your menu choices alongside the dishes above.

We only have a limited number of high chairs & they are allocated on a first booked basis. High Chair Required Y/N