

the Wooden Fender at ardleigh



the Court House Great Bromley

How to Book

Please call us to check dates, availability and to make provisional reservations.

Christmas DAY MENUS a £25 deposit per guest is required to secure your party booking (non-refundable or transferable), all Deposits payable within 10 days of the booking.

Please note we no longer accept cheques.
On receipt of the deposit, a pre order sheet with be given to complete.

One bill per table/per party will be issued, due to this busy period we are unable to accept individual payments.

Please note that deposits for individual guests who cancel from a party will sadly forfeit their deposit. It may not be used against the final bill.

All prices include Vat. Check with Site for Allergen information.
Gratuities at customers discretion, and will be shared amongst whole team, kitchen and front of house.

V denotes suitable for vegetarians.
GF denotes gluten free.
GF denotes can be made gluten free on request.*

THE WOODEN FENDER
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Christmas

at

the Wooden Fender at ardleigh

and

the Court House Great Bromley

Festive Starters

Chicken Liver Paté £10.50 ★
Smooth potted pate served with caramelised onion chutney, baguette slices & salted butter

Baked Cheddar Mushrooms £10.75 (V) ★
Closed cup mushrooms cooked together with garlic and thyme cream sauce topped with cheddar and parsley served with baguette slices and salted butter

Roll Your Own Duck Pancakes £11.75
Shredded duck, spring onion, cucumber, blue dragon plum sauce & warm Chinese pancakes

Fresh Soup of The Day £9.50 (V) ★
Served with crusty baguette slices & salted butter

Classic Prawn Cocktail £11.50 ★
Baby prawns, crisp Iceberg lettuce, topped with tangy seafood sauce, king prawns, smoked paprika & lemon wedge

Whole Baked Camembert £12.25 ★
Served with onion chutney, celery, crusty sour dough & salted butter

King Prawn Pil Pil £12.50 ★
Cooked together with chilli, garlic butter & parsley served with crusty baguette and salted butter

Please speak to a team member if you have any allergies or intolerances

Festive Mains

Roast Breast of Turkey £22.00 ★
Homemade Yorkshire pudding, piggy in a blanket, festive stuffing, Hill Farm rapeseed oil roasted potatoes, seasonal vegetables, sprouts, honey roast parsnip & lashings of rich gravy

Local Beef & Truffle Pie £21.00
Served with buttered seasoned mashed potato, glazed carrots, tenderstem broccoli & a jug of red wine jus

Stilton Chicken Breast £20.50 ★
Roasted chicken breast with new potatoes, tender stem broccoli, green beans, topped with melting Stilton cream sauce, crispy pancetta crumble & pea shoots

Scottish Salmon Fillet £21.50 ★
From Loch Duart served with new potatoes, tenderstem broccoli, green beans, grilled lemon, classic romesco sauce & pea shoots

Roasted 12oz Pork Belly £23.50 ★
Served with buttered mashed potatoes, glazed carrots, tenderstem broccoli lashed with festive apple & sage jus topped with crispy crackling

Festive Brie & Red Onion Tart £19.50 (V)
With a melting middle served with crispy roasted potatoes, seasonal vegetables & side of gravy

Willsher Butchers Hand Cut Steak ★
8oz Rump £23.50 / 12oz Sirloin £32.50
Served with chunky chips, grilled tomato, garlic mushrooms, peppercorn sauce & dressed rocket salad

Festive Desserts

White Chocolate Cheesecake £9.75 ★
With fresh whipped cream, white chocolate shavings, Mulled wine winter berry compote

Double Chocolate Chip Fudge Brownie £9.50
Chocolate chip brownie with vanilla ice cream, cookie crumble & Callebaut chocolate sauce

Flaming Crème Brulée £9.50 ★
Crunchy flaming topping with cool smooth Madagascan vanilla custard, served with vanilla sables

Biscoff Cookie Pie £9.75
Warm Cookie dough pie, vanilla ice cream, caramel sauce & Biscoff biscuit

Classic Christmas Pudding £8.95 ★
Luxury Christmas pudding served with a jug of brandy anglaise on the side

Sharp Lemon Tart £9.75
Smooth tangy, lemon filling in a pastry case served with whipped cream & raspberry coulis

Fender Cheese Board £12.50 ★
A selection of 3 cheeses:
Tickler Cheddar, Cropwell Bishop Stilton & Somerset Brie
Served with crackers, onion chutney, celery & salted butter

(V) = Suitable for vegetarians

★ = Gluten Free options available on request