

# New Years Eve

## REIDS FUNCTION

### All Inclusive

4 COURSES £94.95pp

#### STARTERS

**Homemade French Onion Soup (v)**  
*crusty roll*

**Half Lobster Thermidor**  
*lobster with a dijon mustard and brandy fish velouté topped*

**Buffalo Mozzarella and Sun Blushed Tomatoes (v)**  
*marinated artichoke, rocket and basil oil*

**Chicken and Liver Pâté**  
*red onion marmalade and toasted ciabatta*

#### MAINS

**Fillet Medallions of Beef**  
*shitake mushrooms and port jus  
(cooked either medium or well done)*

**Smoked Haddock, Tiger Prawn and Queen Scallops**  
*herb velouté with a cheese and panko crumb crust*

**Pan Fried Chicken Breast**  
*sautéed potatoes, spinach and a red wine jus*

**Wild Mushroom Risotto (v)**  
*truffle oil, topped with parmesan shavings*

#### DESSERTS

**Assiette of Desserts (v)**

**Selection of Fine British Cheeses (v)**  
*garden chutney, apples, grapes and crackers*

# New Years Eve

## REIDS RESTAURANT

### Dinner Dance

4 COURSES £69.95pp

#### FIRST COURSE

**Homemade French Onion Soup (v)**  
*crusty roll*

**Half Lobster Thermidor**  
*lobster with a dijon mustard and brandy fish velouté topped*

**Buffalo Mozzarella and Sun Blushed Tomatoes (v)**  
*marinated artichoke, rocket and basil oil*

**Chicken and Liver Pâté**  
*red onion marmalade and toasted ciabatta*

#### SECOND COURSE

**Champagne Sorbet**  
*citrus zest*

#### MAIN COURSE

**Fillet Medallions of Beef**  
*shitake mushrooms and port jus  
(cooked either medium or well done)*

**Smoked Haddock, Tiger Prawn and Queen Scallops**  
*herb velouté with a cheese and panko crumb crust*

**Pan Fried Chicken Breast**  
*sautéed potatoes, spinach and a red wine jus*

**Wild Mushroom Risotto (v)**  
*truffle oil, topped with parmesan shavings*

#### DESSERTS

**Assiette of Desserts (v)**

**Profiteroles (v)**  
*rich chocolate sauce*

**Selection of Fine British Cheeses (v)**  
*garden chutney, apples, grapes and crackers*

*A 10% discretionary service charge will be added to every bill this festive period; all service charges are gratefully received & go directly to the staff.  
All menus subject to change without notice.*

# Christmas Menus 2019 REIDS

**RESTAURANT | BAR | FUNCTION**



66-68 Laindon Road, Billericay, Essex CM12 9LD

01277 632378 | info@reidsbillericay.com

www.reidsbillericay.com

# Party Nights

## ALL INCLUSIVE

Prices vary depending on date.  
Please see our Christmas 2019 events Brochure for details,  
dates and prices.

### STARTERS

**Homemade Soup of the Day (v)**  
*crusty roll*

**Scottish Smoked Salmon**  
*salsa verde, leaf salad and multigrain bread*

**Chicken and Liver Pâté**  
*red onion marmalade and toasted ciabatta*

**Caramelised Red Onion and Brie Tart (v)**  
*walnut dressing and rocket salad*

### MAINS

**Traditional Roast Norfolk Turkey**  
*pigs in blankets, smoked bacon, sage and caramelised onion  
sausage stuffing, garlic and thyme roasted potatoes and  
seasonal mixed vegetables\**

**Chargrilled Ribeye Steak**  
*(cooked medium or well done)*  
*peppercorn sauce, vine tomato, chunky chips and seasonal  
mixed vegetables\**

**Charred Fillet of Seabass**  
*caper, dill, tomato and lime salsa, garlic and thyme roasted  
potatoes and seasonal mixed vegetables\**

**Chickpea, Sweet Potato and Spinach Curry (v)**  
*coriander rice and naan bread*

*\*all vegetables cooked 'al dente'*

### DESSERTS

**Traditional Christmas Pudding (v)**  
*brandy crème anglaise*

**Vanilla Panna Cotta**  
*topped with mulled wine fruit compote and a shortbread biscuit*

**Chocolate Orange Cheesecake (v)**  
*white chocolate sauce*

**Selection of Fine British Cheeses (v)**  
*garden chutney, grapes and crackers*

# Christmas Day

## 3 COURSES £74.95pp

*(40% reduction for children 2-10 years, under 2 years eat free)*

**NOTE: There is limited availability for large tables in the Restaurant;  
additional large tables will be set up in our Function Suite.**

### STARTERS

**Homemade Minted Pea\* and Ham Hock Soup \*(v)**  
*crusty roll*

**Chicken and Liver Pâté**  
*red onion marmalade and toasted ciabatta*

**Beetroot Cured Salmon**  
*wasabi crème fraiche and multigrain bread*

**Caramelised Red Onion and Brie Tart (v)**  
*walnut dressing and rocket salad*

*\*vegetarian option available without ham hock, please ask your server*

### MAINS

**Traditional Roast Norfolk Turkey**  
*pigs in blankets, smoked bacon, sage and caramelised  
onion sausage stuffing and honey roasted parsnips*

**Roast Sirloin of Beef**  
*dijon mustard crust and yorkshire pudding*

**Pan Seared Fillet of Seabass**  
*crayfish and dill butter sauce*

**Roasted Stuffed Aubergine (v)**  
*roasted vegetable couscous and a rich tomato sauce*

### DESSERTS

**Traditional Christmas Pudding (v)**  
*brandy crème anglaise*

**Vanilla Panna Cotta**  
*topped with mulled wine fruit compote and a shortbread biscuit*

**Irish Cream Cheesecake (v)**  
*rich chocolate sauce*

**Profiteroles (v)**  
*chocolate orange sauce*

**Selection of Fine British Cheeses (v)**  
*garden chutney, apples, grapes and crackers*

*A 10% discretionary service charge will be added to every bill this festive period; all  
service charges are gratefully received & go directly to the staff.  
All menus subject to change without notice.*

# Boxing Day

## 2 COURSES £26.95 / 3 COURSES £29.95

Childrens menu available upon request  
**1 COURSE £4.95 / 2 COURSES £5.95 / 3 COURSES £6.95**

### STARTERS

**Homemade Soup of the Day (v)**  
*crusty roll*

**Crab, Prawn and Crayfish Tian**  
*bloody mary mayo*

**Antipasti Selection**  
*cured spicy meats with olives, rocket and sun blushed tomatoes*

**Chicken and Liver Pâté**  
*red onion marmalade and toasted ciabatta*

**Caramelised Red Onion and Brie Tart (v)**  
*walnut dressing and rocket salad*

### MAINS

**Chargrilled Ribeye Steak**  
*grilled tomato, mushroom, onion rings and chunky chips*

**Pan Fried Chicken Breast**  
*sautéed potatoes, spinach and a red wine jus*

**Roasted Gammon**  
*'bubble and squeak' mash and fried egg*

**PanFried Chilli Salmon**  
*diced sweet chilli potatoes and spinach*

**Wild Mushroom Risotto (v)**  
*truffle oil, topped with parmesan shavings*

**Traditional Roast Sirloin of Beef**  
*yorkshire pudding, roast potatoes and seasonal vegetables*

### DESSERTS

**Irish Cream Cheesecake (v)**  
*rich chocolate sauce*

**Warm Pecan Treacle Tart (v)**  
*clotted cream*

**Vanilla Panna Cotta**  
*topped with mulled wine fruit compote*

**Selection of Ice Creams (v)**

**Selection of Fine British Cheeses (v)**  
*garden chutney, grapes and crackers*