



www.twobrewerschelmsford.com

SAMPLE 3 COURSE SET MENU

Get in touch to discuss if you would like a sit down dinner served in the Malt Room. Sample menu below and a bespoke menu will be arranged for you party with our head Chef.

Starter

Roasted Red Pepper, Plum Tomato & Basil Soup

Orange & Duck Terrine

served with country fruit chutney & flat bread

Smoked Haddock & Spinach Fish Cake

served with aioli

Main

Lime & Coriander Marinated Chicken Breast

served with spring green mash potato

Braised Beef Rump in Red Wine

served with leek crushed new potatoes cake

Baked Herb Crusted Salmon Steak

served with home made sweet potato & parsnip chips

Desserts

Salted Caramel & Chocolate Profiteroles

Passion Fruit Creme Brûlée

served with mango salsa