

MERLEY ROAD, WESTWARD HO! EX39 1JU

SUNDAY 31st DECEMBER

THE
PIER HOUSE
NEW YEARS EVE
5 COURSE
DINNER

www.thepier-house.co.uk

2017

WELCOME DRINK ON ARRIVAL

EVENING STARTS AT 7:30PM | BAR OPEN UNTIL 1:00AM

RESERVATIONS 01237 477777 | £52.50 PER PERSON

BOOKINGS ONLY

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NEW YEARS EVE

WELCOME DRINK

STEAK TARTARE

CONFIT QUAIL EGG, FINISHED WITH PECORINO CHEESE

WILD MUSHROOM, STILTON AND BLACK GARLIC GRATIN (V)
SERVED IN AN ARTISAN COB

CELERIAC AND QUINCE SOUP (V)

WITH WALNUT AND DILL CREME FRAICHE, WARM CRUSTY ROLL

BETROOT CURED SALMON GRAVADLAX
WITH A CUCUMBER, RED ONION AND APPLE SALAD

GIN AND TONIC SORBET WITH FROZEN CUCUMBER

PISTACHIO CRUSTED RACK OF WESTCOUNTRY LAMB
DAUPHINOISE POTATO, WATERCRESS PUREE, MEAD BRAISED ROOT VEGETABLES
WITH A ROSEMARY JUS

TRIO OF PORK

STUFFED ROASTED LOIN, BRAISED BELLY, BLACK PUDDING MASH, CIDER SOAKED
CABBAGE AND ROASTED HERITAGE CARROTS

FILLET OF TURBOT

WITH A NEW ENGLAND CLAM CHOWDER, POTATO AND CHERVIL ROSTI,
BRAISED FENNEL AND LEEKS

GOATS CURD, WALNUT AND BABY SPINACH TART (V)
ROSEMARY NEW POTATOES AND GREEN SALAD

CHOCOLATE AND HAZELNUT PRALINE DELICE
COCOA TUILE, BUTTERMILK ICE CREAM

GLAZED LIMONCELLO TART

WITH A CASSIS AND WINTER BERRY COMPOTE

WHITE CHOCOLATE, RASPBERRY AND CARDAMOM SEMI-FREDDO
WITH DARK RUM BABA'S

CHEESEBOARD

SELECTION OF WESTCOUNTRY CHEESE WITH HOMEMADE FRUIT CHUTNEY, APPLES, GRAPES AND
CHEESE BISCUITS

£52.50

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FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF THE PIER HOUSE TEAM

Full payment upon booking.

All payments are non-refundable and non-transferable.