

Christmas Day

Christmas Day Menu will be served between 12 noon and 1:30pm.
Seating times will be allocated at the time of booking.

The Pier House will be closing at 4:00pm to all customers.

A deposit of £10 per person is required upon booking.

Full payment and Pre-Orders required by 8th November.
All payments are non-refundable and non-transferable.

Christmas Parties

1st, 2nd, 8th, 9th, 15th, 16th, 22nd, 23rd December

3 Course Dinner & Disco (disco starts at 10:00pm)

£28.50

Please ask a member of staff for more details,

New Years Eve

5 Course Dinner

£52.50

Please ask a member of staff for more details.



THE PIER HOUSE Christmas Day

£62.00 Adult

£30.00 Under 10s

MERLEY ROAD
WESTWARD HO! EX39 1JU

01237 477777

www.thepier-house.co.uk

WELCOME DRINK

LANGOUSTINE MOUSSE

With Keta caviar and crispy seaweed

PAN-FRIED SCALLOPS

With a pea and ham broth, ham hock terrine

VENISON PARFAIT

Root vegetable chutney, toasted brioche

CREAM OF JERUSALEM ARTICHOKE SOUP (V)

With warm crusty bread

TWICE BAKED BLUE CHEESE SOUFFLÉ (V)

With poached pear and walnut salad

FROM THE CARVERY

SIRLOIN OF BEEF, TURKEY CROWN, HONEY GLAZED GAMMON, CHESTNUT, LEEK AND WILD MUSHROOM RAREBIT TART (V)

With braised chicory

or

MONKFISH TAIL STUFFED WITH A SHELLFISH MOUSSELINE,

Wrapped in leeks with a puttanesca sauce

CHRISTMAS PUDDING

With brandy sauce

BLACK FOREST BOUCHE

With a white chocolate sorbet

PLUM AND ARMAGNAC FRANGIPANE TART

With a calvados mascarpone

RHUBARB AND CUSTARD PANNA COTTA

With gingersnaps

CHEESEBOARD

Selection of Westcountry cheese with homemade fruit chutney, apples, grapes and cheese biscuits

COFFEE AND HOMEMADE TRUFFLES

Party Name: _____

Address: _____

Contact Name & Number: _____

Prefered Time of Seating: _____

Name	Langoustine Mousse	Pan-Fried Scallops	Venison Parfait	Cream of Jerusalem Artichoke Soup (V)	Twice Baked Blue Cheese Soufflé (V)	Carvery	Chestnut, Leek & Wild Mushroom Rarebit Tart	Monkfish Tail Stuffed with a Shellfish Mouseline	Christmas Pudding	Black Forest Bouche	Plum and Armagnac Frangipane Tart	Rhubarb and Custard Panna Cotta	Cheeseboard

Please make us aware of any dietary requirements both on the pre order and on the day itself.