

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 £20 per person is required upon booking.

Full payment and Pre-Orders required by 13th November 2020.
All payments are non-refundable and non-transferable.

Christmas Meals

4th, 5th, 12th, 18th & 19th December 2020

3 course Dinner

£32.00 per person

Non refundable deposit of £10 per person
is required by 18th of September 2020.

Full payment and pre orders are due on the 6th November 2020.
Please make us aware of any dietary requirements both
on the pre order and again on the night itself.

All payments are non-refundable and non-transferable.



THE
PIER HOUSE

CELEBRATE

*Christmas
Day*

£70.00
per person

Bucks Fizz / Fruit Juice Welcome Drink

Starters

Wild Mushroom Soup GFO V

Finished with nutmeg and a chive oil, served with crusty bread

Creamy Crab and Chive Bake

Topped with a lemon crumb, served with crisp leaves and crusty bread

Crispy Fried Lamb Shoulder

With mint jelly and potato straws

Lobster Carpaccio GFO DF

With fennel croutons, capers, chilli, coriander leaves and a lime dressing

Wild Boar and Goose Liver Terrine GFO

Served with juniper mayonnaise, green apple and grape salad and crispy chicken skin

Mains

The Pier House Carvery

Striploin of Beef, Roast Turkey, Honey and Mustard Glazed Gammon

Truffled Root Vegetable Wellington VE

(All served with a selection of seasonal vegetables and potatoes)

Desserts

Treacle and Stem Ginger Tart

With cinnamon ice cream and treacle sauce

White Forest Meringue Roulade GF

With a winter berry compote and white chocolate truffles

Chocolate Orange Brioche Pudding

With chocolate ice cream and orange curd

Christmas Pudding GFO

With brandy butter

South West Cheeseboard GFO

A selection of locally sourced cheese with celery, grapes, homemade fruit chutney and a selection of cheese biscuits

Followed by Coffee and Truffles

Party Name: _____

Address: _____

Contact Name & Number: _____

Preferred Time of Seating: _____

Email: _____

Names:

	Wild Mushroom Soup	Creamy Crab and Chive Bake	Crispy fried Lamb Shoulder	Lobster Carpaccio	Wild Boar and Goose Liver Terrine	Carvery	Truffled Root Vegetable Wellington	Treacle and Stem Ginger Tart	White Forest Meringue Roulade	Chocolate Orange Brioche Pudding	Christmas Pudding	South West Cheeseboard

Gluten free options available. Please advise us of your dietary requirements on your pre order form and to your server on the evening. Full allergen information is available upon request.

GFO GLUTEN FREE OPTION GF GLUTEN FREE DFO DAIRY FREE OPTION DF DAIRY FREE V VEGETARIAN VE VEGAN