



THE
PIER HOUSE
Seafront Bar, Restaurant and Wedding Venue

*Celebrate
the festive season*

CHRISTMAS 2022

Email thepierhouse@braddicks.com

or call 01237 477777 (option 1) to book your Christmas Celebration

BOOKING CONDITIONS

Christmas Party Bookings

A non-refundable deposit of £10 per person is required when booking.
Please note that deposits are not refundable or transferable.

The remaining balance must be paid at least 6 weeks before the event.
Final numbers and menu choices must be given at this stage.

Christmas Parties and Bar Closing Times Friday and Saturday nights: Bar and Music to 1am.

Christmas Day and New Years Eve Bookings

FULL PAYMENT IS REQUIRED AT THE TIME OF BOOKING.

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

CHRISTMAS DAY - THE PIER HOUSE WILL BE CLOSING AT 4:00PM.

NEW YEAR'S EVE DINNER - WILL BE HELD IN THE RESTAURANT.

If you have an allergy or dietary requirement please make us aware on the pre-order and on arrival.
The Pier House reserves the right to change the programme or menu at any time without prior notice.
All information is correct at time of going to print.

BRADDICKS
LEISURE EST. 1990

gift Voucher

The Perfect Christmas Gift

Valid for 24 months from date of issue.

Can be redeemed against food or drinks at

The Pier House, The Waterfront Inn, The Fairway Buoy.

The voucher may not be exchanged for cash and no refunds may be given.

Available to purchase in £10 nominations from The Pier House, The Waterfront Inn, Westward Ho!
and Braddicks Leisure Head Office, 12 Chingswell Street, Bideford

DATES: 3RD, 9TH, 10TH & 16TH DECEMBER 2022

Starter

ROASTED PARSNIP & APPLE SOUP

Warm crusty bread (A, I) **GFO V VEO**

PRAWN & CRAYFISH TIAN

Lemon and cucumber mayonnaise and ciabatta (A, B, C, D, N) **GFO**

PULLED HAM & APRICOT TERRINE

Cornichons, pickled silverskin onions, plum chutney
and toasted sourdough (A, J, L)

Mains

CARVERY

ROAST TURKEY, ROAST BEEF OR HONEY GLAZED ROAST GAMMON
(ALLERGENS AVAILABLE UPON REQUEST)

OR

VEGETABLE WELLINGTON

Filled with celeriac, mushroom, spinach, pine nuts and truffle oil (A, I, L) **VE**

Dessert

LEMON & GRIOTTINE CHERRY ROULADE

With lemon curd and black cherry tuile

(A, C, G, L) **V**

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

With brandy snaps and red currants

(A, C, E, G, H, L) **V**

CHOCOLATE, PEANUT BUTTER & COCONUT STACK

With chocolate soil, chocolate tuile and berry gel

(E, H) **GF VE**

(DISCO STARTS AT 9:30^{PM})

(GFO) GLUTEN FREE OPTION | **(GF)** GLUTEN FREE
(VE) VEGAN | **(V)** VEGETARIAN



CHRISTMAS PARTIES

3 Course Dinner
& Disco

£37.50
per person

Starters

SICILIAN LEMON GIN CURED SALMON

Pickled cucumber, citrus gel and sourdough crisps (A, B, D, L, N) **GFO**

BAKED CAMEMBERT

Studded with garlic and rosemary, accompanied by a beetroot and cranberry relish, served with toasted ciabatta (A,G, L) **GFO V**

SHELLFISH BISQUE

Finished with cream and Cognac and served with crusty bread (A, B, D, N, G, L)

DUCK LIVER & GRAND MARNIER PARFAIT

Toasted pecans, torched orange, bitter leaves and toasted brioche (A, C, E, G, H, L) **GFO**

CHUNKY BUTTER BEAN SOUP

Finished with truffle oil and served with crusty bread (A, I) **GFO VE**

Mains

CARVERY

ROAST TURKEY, ROAST BEEF STRIPLOIN
OR ROAST HONEY GLAZED GAMMON
(ALLERGENS AVAILABLE UPON REQUEST)

OR

VEGETABLE WELLINGTON

Filled with celeriac, Portobello mushroom, spinach,
pine nuts and truffle oil (A, I, L) **VE**

Desserts

TRADITIONAL CHRISTMAS PUDDING & BRANDY SAUCE

Brandy snaps and red currants (A, C, E, G, H, L)

SALTED CARAMEL YULE LOG

White chocolate sauce, chocolate shards
and salted caramel ice cream (A, C, G) **V**

RICH DARK CHOCOLATE GANACHE TART

Raspberry sherbet and raspberry Sorbet (A) **VE**

LEMON POSSET

Brioche doughnuts and berry gel (A, G) **GFO**

SOUTHWEST CHEESE BOARD

Served with crackers, apple, celery and chutney (A, G, L) **V**

CHRISTMAS DAY LUNCH

£90.00
per person

CHILDREN'S CHRISTMAS LUNCH
PIER HOUSE CHILDREN'S MENU
AND SUNDAE £20



GLASS OF CHAMPAGNE ON ARRIVAL

BREAD AND OLIVES UPON SEATING

(A,G, K, L) **GFO VEO**

Starters

SEA TROUT RILLETES

Pickled beetroot, fennel croutons
and a raspberry vinaigrette (A, B, L, N) **GFO**

PULLED HAM HOCK CROQUETTE

Pea puree, piccalilli and pea shoot salad (A, I, J, L)

NEW ENGLAND CLAM CHOWDER

Lobster oil and warm cob bread (A, B, D, G I, L)

COMPRESSED WATERMELON WITH GOATS CHEESE PARFAIT

Galia melon rose, natural honey bee comb, fruit tuile
and a watermelon and champagne gel (G, L) **GF V**

Mains

CHARGRILLED BEEF FILLET & BUTTER POACHED LANGOUSTINES

Homemade triple cooked chips, chargrilled chicory salad
with pancetta and black pudding (A, B, D, G, N) **GFO**

PAN ROASTED DUCK BREAST,

CONFIT OF DUCK LEG & CRISPY BON BON

Dauphinoise potato, sugar snaps and black cherry sauce
(A, C, G, I, L) **GFO**

FILLET OF PAN-FRIED HALIBUT

Potato rosti, roasted fennel and saffron cream sauce (B, D, G, L, N) **GF**

ARTICHOKE HEART, WILD MUSHROOM AND SPINACH PITHIVIER

Lyonnaise potatoes, sugar snaps and caramelised shallot
and madeira jus (A, L) **VE V**

Dessert

PORNSTAR MARTINI PANNA COTTA

Passionfruit gel and prosecco sorbet (G, L) **GF**

DARK CHOCOLATE COCOA NIB TART

Popping candy and Irish cream ice cream (A, C, G, L) **V**

CHILLED COCONUT MILK RICE PUDDING

Mulled wine poached pear and berry tuile (E, H, L) **GF VE V**

WESTCOUNTRY CHEESE BOARD

Crackers, apple, celery and chutney (A, G, I, L) **V**

TEA, COFFEE AND HOMEMADE CHOCOLATE TRUFFLES TO FINISH

NEW YEAR'S EVE DINNER

£80.00
per person

CHILDREN'S NEW YEAR'S EVE
PIER HOUSE CHILDREN'S MENU
AND SUNDAE £20



NEW YEAR'S EVE ENTERTAINMENT

the Bay Suite

BIG SOUND SOUL BAND

**SOUL
INTENTION**

THE VERY BEST OF 60'S SOUL CLASSICS

Doors open from 8pm

The Pier House closes at 1am

FREE ENTRY
OPEN TO ALL

No reserved seating is available for the
entertainment in The Bay Suite



CHILLED ALMOND MILK
RICE PUDDING



LEMON & GRIOTTINE
CHERRY ROULADE



DARK CHOCOLATE
COCOA NIB TART



WATERMELON WITH
GOATS CHEESE PARFAIT



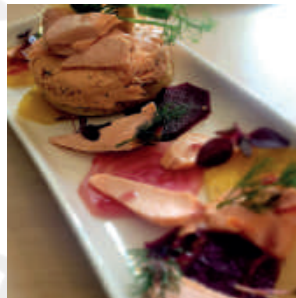
NEW ENGLAND
CLAM CHOWDER



PULLED HAM HOCK
CROQUETTE



SALTED CARAMEL
YULE LOG



SEA TROUT RILLETES



PORNSTAR MARTINI
PANNA COTTA

Discover the magic of Christmas

WISHING YOU ALL A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR

Christmas at The Pier House is a very special time of the year.

The venue has a wonderful atmosphere and there is magic everywhere.

I am delighted that you have taken time for a closer look at our festive programme and we really hope that we can offer you the warmest of welcomes this festive season.

Best Wishes,

Rob Braddick, Managing Director, The Pier House

Email: thepierhouse@braddicks.com or call 01237 477777 (option1)
to book your Christmas Celebration

THE
PIER HOUSE

Merley Road | Westward Ho! | North Devon | thepier-house.co.uk