



THE
PIER HOUSE
Christmas Celebrations

CHRISTMAS 2024

Email thepierhouse@braddicks.com
or call 01237 477777 (option 1)
to book your Christmas Celebration

CHRISTMAS PARTIES

SATURDAY 30TH NOVEMBER
6TH, 7TH, 13TH, 14TH, 20TH & 21ST
DECEMBER 2024

*3 Course Dinner
& Disco*

*£40.00
per person*

Starters

MUSHROOM & THYME SOUP
Finished with tarragon oil and croutons,
served with warm bread (A,G,I) **GFO VEO**

PRESSED GAMMON HAM TERRINE
Toasted sourdough, pickled cornichons and
silverskin onions with an apple and ale chutney (A, G, I, J, L) **GFO**

SEA TROUT MOUSSE
With toasted ciabatta, horseradish cream, endive,
lemon segments and fresh dill (A, B, C, D, G, J, L, N) **GFO**

Mains

CARVERY
ROAST TURKEY, ROAST BEEF
OR HONEY GLAZED ROAST GAMMON
(A,C, F, G,I,J,L) **GFO**

OR
VEGETABLE WELLINGTON
Spinach, aubergine, sweet potato and mushroom wellington (A) **VE**

Dessert

TRIO OF DESSERTS:
St. Clements Cheesecake
Salted Caramel & Fudge Meringue Roulade
Christmas Pudding Tiffin with Clotted Cream
(A, C, F, G, H, L) **GFO V**

If you have any dietary requirements please advise
upon booking and an alternative dessert can be arranged

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

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

Starters

ROASTED VINE TOMATO & RED PEPPER SOUP
Finished with balsamic glaze and basil crisps, served
with warm crusty bread (A, G, I, L) **GFO VEO**

MULLED WINE CURED SALMON
With croutons, endive, pickled cucumber and beetroot, mulled wine
vinaigrette (A, B, D, L, N) **GFO**

BAKED CAMEMBERT
Studded with garlic and rosemary, with toasted ciabatta and
caramelised red onion chutney (A, G, L) **GFO V**

DUCK PATE DE CAMPAGNE
Toasted brioche, orange and maple walnuts, orange chutney
and bitter leaves (A, C, G, H, L) **GFO**

STICKY STOUT GLAZED SALT BEEF
Capers, gherkins, silverskin onions, rocket,
blue cheese mayonnaise (A, C, G, J, L)

Mains

CARVERY

ROAST TURKEY, ROAST BEEF STRIPLOIN
OR ROAST HONEY GLAZED GAMMON (A, C, F, G, I, J, L) **GFO**

OR

VEGETABLE WELLINGTON

Roasted sweet potato, wild mushroom, cranberry
and walnut wellington (A, H) **VE**

Desserts

CHRISTMAS PUDDING

Brandy Sauce, brandy snaps, red currants (A, C, G, H, L,) **GFO V**

CHOCOLATE COINTREAU YULE LOG
White chocolate sauce, chocolate shards
and clotted cream ice cream (A, C, F, G, L) **V**

BLUEBERRY MERINGUE PIE

Lemon curd and blueberry compote (A, F) **VE**

BAKED SALTED CARAMEL TART

Chantilly cream, bitter orange gel and chocolate soil (A, C, F, G) **V**

SOUTH WEST CHEESE BOARD

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

CHRISTMAS DAY LUNCH

£110.00
per person

CHILDREN'S CHRISTMAS LUNCH
PIER HOUSE CHILDREN'S MENU
AND SUNDAE £25

Antipasti

Breads, olives, feta stuffed peppers, cherry tomatoes, bocconcini (A,G, K, L) **GFO V**

Starters

WARM CARAMELISED RED ONION, GOAT'S CHEESE, FIG & PROSCIUTTO TARTLET
Watercress and radish salad and honey dressing (A, G, L)

DUO OF SALMON

Cold smoked salmon and a lime and juniper salmon mousse with king prawn, served with toasted ciabatta pickled beetroot, citrus segments, endive, and a lemon and dill mayonnaise (A, B, C, D, G, J, L, N) **GFO**

DUCK LIVER & BRANDY PARFAIT

Toasted brioche, maple and orange walnuts, endive and a port, black cherry and redcurrant chutney (A, C, G, H, L) **GFO**

BABAGANOUSH

Charred tenderstem, roasted hazelnuts, hazelnut vegan cream cheese, bitter leaves and pittas (A, F, H) **GFO VE**

Mains

FILLET OF BEEF WELLINGTON

Celeriac puree, tenderstem, chantenay carrots, dauphinoise potatoes and a port reduction (A, C, G, I, L)

PAN FRIED FILLET OF TURBOT

Dill crushed new potatoes, curried veloute, samphire and tempura king prawn (B, D, G, J, L, N) **GF**

PAN ROASTED LAMB LOIN

Roasted pear puree, sweet potato fondants, sugar snaps and a redcurrant and rosemary jus (I, L, G) **GF**

ROULADE OF RATATOUILLE

Provençal sauce, tenderstem and parmentier potatoes (I) **GF VE**

Dessert

LEMON POSSET ESPUMA

Green apple sorbet, shortbread biscuit, lime tuile and lime gel (C, G) **GF**

BLACK FOREST ROCHERS

Rocher of dark chocolate mousse, black cherry sorbet rocher, brandy soaked chocolate sponge, cocoa tuile and dark cherry gel (A, C, G, L, F)

PEANUT BUTTER GLOBE

Peanut butter sauce, chocolate soil, vanilla and coconut ice cream and peanut brittle (E, F, H) **GF VE**

SOUTH WEST CHEESE BOARD

Crackers, apple, grapes, celery, chutney (A,G,H,I,L) **V GFO**



NEW YEAR'S EVE
DINNER

£90.00
per person

CHILDREN'S NEW YEAR'S EVE
PIER HOUSE CHILDREN'S MENU
AND SUNDAE £25

NEW YEAR'S EVE ENTERTAINMENT

the Bay Suite

BIG SOUND SOUL BAND

SOUL INTENTION

THE VERY BEST OF 60's SOUL CLASSICS

**FREE ENTRY
OPEN TO ALL**

**DOORS OPEN FROM 7:30PM
THE PIER HOUSE CLOSSES AT 1AM**

**NO RESERVED SEATING IS AVAILABLE
FOR THE ENTERTAINMENT**

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. 1878

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 from The Pier House and The Waterfront Inn, Westward Ho!

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

Rob Braddick, Managing Director, The Pier House

THE
PIER HOUSE
Christmas Celebrations

Merely Road, Westward Ho! North Devon EX39 1JU

thepierhouse@braddicks.com

01237 477777 (option 1)

the-pier-house.co.uk