

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



Roasted Red Pepper Hummus Bruschetta Toasted sourdough, crumbled feta, tomato salsa, garlic oil (A,G,K) VEO GFO

**Chicken Pate Wrapped in Prosciutto** Brioche toast, apple and ale chutney, endive **(A,C,G,L)** GFO

Prawn & Smoked Salmon Mousse Ciabatta, whipped cream cheese, citrus & dill salad (A,B,C,D,G,J,N) GFO

CHRISTMAS PARTIES

Allergen Keu

A Gluten / B Crustaceans / C Eggs / D Fish

E Peanuts / F Soya Beans G Milk / H Nuts I Celery / J Mustard / K Sesame / L Sulphites

M Lupin / N Molluscs

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

Saturday 29<sup>th</sup> November 6<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup>, 19<sup>th</sup> & 20<sup>th</sup> December 2025

3 Course Dinner & Disco

> £42.50 per person

Main

**Carvery** Roast Turkey, Roast Beef and Honey Roast Gammon served with all the trimmings (A,C,F,G,I J,L) GFO

#### **Vegetable Wellington**

Lentil, mushroom, cranberry and chestnut Wellington (A) VE

Dessert

Trio of Desserts V GFO Glazed Lemon Tart (A,C,G) White Chocolate & Raspberry Meringue Roulade (C,F,G) Christmas Pudding Tiffin with Clotted Cream (A,C,F,G,L,H)

(Vegan dessert option available on request)

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

(Disco Starts at 9:30<sup>pm</sup>)

Prosecco or Orange Juice Welcome Drinks

Starters

#### Wild Mushroom, Nutmeg & Thyme Soup

Warm crusty bread, crispy wild mushrooms, herb oil (A,G,I) VEO GFO

#### Salmon Gravlax with Lobster Mousse

Croutons, pickled beetroot, pickled samphire, hot honey vinaigrette

(A,B,D,G,L,N) GFO

#### **Baked Camembert**

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

#### Venison Liver Parfait

Toasted brioche, pear, juniper and blackberry chutney, endive (A,C,G,L) GFO

Main

Carvery Roast Turkey, Roast Striploin of Beef and Honey Roast Gammon served with all the trimmings (A,C,F,G,I,J,L) GFO

#### **Vegetable Wellington**

Roasted Jerusalem artichoke, porcini mushroom, kale and spinach Wellington (A) VE

Dessert

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

Biscoff Chocolate Torte Chocolate coconut ice cream, chocolate tuile, chocolate soil (A,F) VE

**Red Wine Poached Pear Frangipane Tart** Toasted almond brittle, mulled wine gel, clotted cream (A,C,G,H,L) V

#### **Salted Caramel Profiteroles**

Chocolate drizzle, toffee pieces, salted caramel sauce (A,C,F,G) V

#### South West Cheese Board

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

followed by tea & coffee and chocolate ganache

#### Allergen Key

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## Christmas Day Lunch £120.00

per person

Children's Christmas Day Lunch £40.00 (age 3-12)

Prosecco or Orange Juice Welcome Drinks

Intipasto

Breads, Olives, Feta Stuffed Peppers, Cherry Tomatoes, Bocconcini (A,G,L) V GFO

Starters

Burrata Cheese with Honey, Hazelnuts & Thyme Sourdough croutons, red chicory, rocket (A,G,H,J) V GFO

New England Clam Chowder Lobster oil, oyster crackers, fresh parsley (A,B,D,G I,L,N) GFO

Beef Carpaccio Pickled girolles, pecorino, truffle oil, fresh rocket, cracked black pepper (G,L) GF

Korean BBQ Crispy Pork Belly Kimchi, charred sweetcorn, compressed cucumber (A,F,L,B,D,N) GFO

Main

Fillet of Beef Wellington Potato rosti, carrot and vanilla puree, tenderstem, red wine demi-glace (A,C,G,L)

Pan Fried Fillet of Salmon New potato fricassee, green bean, spinach, saffron veloute (B,D,G,L,N) GFO

Pan Roasted Duck Breast, Confit of Duck Leg & Crispy Bon Bon Potato fondant, roasted apple puree, sugar snaps, black cherry sauce (A,C,L,G) GFO

> Chanterelle Ravioli Sage brown butter, crispy sage, toasted pine nuts (A,C,G) V

Dessert

Glazed Limoncello Tart Honeycomb ice cream, limoncello curd, cherry & amaretto compote (A,C,F,G,H,L)

Salted Caramel Cointreau Chocolate Marquise

Salted butter sauce, hazelnut praline, sweet orange gel (C,F,G,H) GFO

Bourbon Soaked Plum Steamed Sponge Pudding Bourbon Crème Anglais (A,C,G,L)

South West Cheese Board Crackers, apple, grapes, celery, chutney (A,G,H,I,L) V GFO

followed by tea & coffee and petit fours

### New Year's Eve Gala Dinner

## £90.00 per person

Gala Dinner & Fireworks

Children's New Year's Eve Pier House Children's Menu and Sundae £25

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# 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 CLOSES 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 Midnight.

hristmas Day and New Jears 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 GALA 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.



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,

AS\$ Vikki Baddill

Rob & Vikki Braddick, Managing Directors, The Pier House



Merley Road, Westward Ho! North Devon EX39 1JU thepierhouse@braddicks.com 01237 477777 (option 1) thepier-house.co.uk