



THE  
PIER HOUSE  
*Christmas Celebrations*

Email [thepierhouse@braddicks.co.uk](mailto:thepierhouse@braddicks.co.uk)  
or call 01237 477777 (option 1)  
to book your Christmas celebration



# CHRISTMAS PARTIES

5<sup>th</sup>, 11<sup>th</sup>, 12<sup>th</sup>, 18<sup>th</sup> & 19<sup>th</sup>  
December 2026

3 Course Dinner  
& Disco

£42.50  
PER PERSON

## Allergen Key

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

## Starters

### Pressed Chicken Terrine

Chicken terrine wrapped in prosciutto, with brioche toast,  
apple and ale chutney and rocket ( A, C, G, L ) **GFO**

### Hot-Smoked Salmon & Cream Cheese Bagel

Cucumber ribbons, capers and pickled shallots ( A, B, D, G, L, N )

### Greek Feta Salad

Feta cheese, baby gem, walnuts, cherry tomato,  
pickled red onion and basil pesto ( E, G, H, L ) **V**

## Main Course

### Traditional Christmas Carvery

Roast Turkey, Roast Beef & Honey Glazed Gammon

Or

### Roasted Celeriac, Spinach, Mushroom, Pine Nut & Truffle Wellington

with an onion and thyme gravy ( A, H ) **VE**

Served with all the trimmings, stuffing, pigs in blankets,  
Yorkshire pudding, crispy roast potatoes  
and a selection of vegetables ( A, C, F, G, I, J, L ) **GFO**

## Trio of Desserts

### Christmas Pudding Tiffin

with clotted cream ( A, C, E, G, H, L )

St. Clement's Cheesecake ( A, G )

Salted Caramel & Fudge Meringue Roulade ( C, F, G ) **GF**



Prosecco or Orange Juice Welcome Drinks

## Starters

### Celeriac, Hazelnut & Truffle Soup

Warm crusty bread, hazelnut crumb and truffle oil

( A, G, H, I ) **VEO GFO**

### Beetroot and Gin Cured Salmon

Croutons, pickled beetroot and samphire ( 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**

### Duck Liver Parfait

Apricot chutney, black truffle, toasted brioche, micro-herbs

( A, C, G, J, L ) **GFO**

## Carvery

Roast Turkey, Roast Strip Loin of Beef, Honey Roast Gammon  
or

Maple Glazed Parsnip, Chestnut & Vegan Feta Loaf ( A ) **VE**

Served with homemade Yorkshire puddings, stuffing,  
pigs in blankets, crispy roast potatoes, maple glazed parsnips,  
four cheese cauliflower, buttered sprouts with chestnuts,  
heritage carrots, pea medley and roasted parmentier swede

( A, C, F, G, I, J, L ) **GFO**

## Desserts

### Christmas Pudding

Brandy snap, brandy sauce and red currants ( A, C, G, H, L )

### Christmas Choux Wreath

Crème pâtissière, chocolate and caramel ( A, C, F, G )

### Vegan Peppermint Chocolate Tart

Crushed candy canes ( A, F, L ) **VE**

### Southwest Cheeseboard

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

Followed by Tea, Coffee and Chocolate Ganache

# CHRISTMAS DAY LUNCH

£120.00

PER PERSON

Children's  
Christmas Day Lunch

£25.00

(Ages 3-12)

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## Prosecco or Orange Juice Welcome Drinks

### Antipasto

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

### Starters

#### Wild Mushroom Arancini

Mushroom and marsala wine purée, aged parmesan shavings ( A, C, G, L ) **V**

#### Slow Braised Oxtail & Blue Cheese Croquette

Port reduction and blue cheese crumb ( A, C, G, J, L )

#### Duck Liver & Grand Marnier Parfait

Orange chutney, toasted brioche, micro-herbs ( A, C, G, J, L ) **GFO**

#### Marinated King Prawns

Avocado purée, spicy Thai mayonnaise ( B, C, D, G, J, N ) **GF**

### Main Course

#### Fillet of Beef Wellington

Dauphinoise potato, tenderstem broccoli, baby heritage carrots,  
onion purée, port wine reduction ( A, C, G, J, L )

#### Pan-Fried Fillet of Sea Bass

Saffron fondant potato, sautéed bacon, red chicory and green beans,  
prawn and chive velouté ( A, B, D, G, L, N )

#### Pan-Roasted Lamb Loin

Rosti potato, sweet carrot purée, sugar snaps and mangetout, Rioja and mint jus ( G, L ) **GF**

#### Roasted Butternut Squash & Sage Pappardelle

Toasted pine nuts, black truffle and truffle oil ( A, C, G, H ) **V**

### Desserts

#### Mulled Wine Poached Pear

Baked nutmeg and white chocolate rice pudding, mulled wine gel ( F, G, L ) **GF**

#### Baileys Chocolate Ganache Tart

Honeycomb, salted pretzel crumb, vanilla ice cream, chocolate soil and sauce ( A, C, F, G )

#### Strawberry & Clotted Cream Pavlova

Berry gel & lemon balm ( C, G ) **GF**

#### Southwest Cheeseboard

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

Followed by Tea, Coffee and Petit Fours



# FIREWORKS FINALE

Experience the best views of the night sky spectacular  
Fireworks display subject to weather conditions

## NEW YEAR'S EVE GALA DINNER & FIREWORKS

£90.00  
PER PERSON

UNDER 12s

Pier House Children's Menu  
and Sundae £25

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THE  
PIER HOUSE

*Seafront Bar, Restaurant and Wedding Venue*

PRESENTS

NEW YEAR'S EVE  
BIG SOUND SOUL BAND

# SOUL INTENTION

★ THE VERY BEST OF 60'S SOUL CLASSICS

FREE ENTRY OPEN TO ALL

DOORS OPEN AT 7 PM - BAND PLAYS FROM 8PM

## 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 Friday and Saturday nights: Bar and Music until Midnight.

### CHRISTMAS DAY AND NEW YEAR'S EVE BOOKINGS

FULL PAYMENT IS REQUIRED AT THE TIME OF BOOKING.

Christmas Day Menu will be served between 12 noon and 1.30 pm.

Seating times will be allocated at the time of booking.

Christmas Day - The Pier House will be closing at 4.00 pm

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 the 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,

*Rob & Vikki Braddick*

Rob & Vikki Braddick, Managing Directors, The Pier House

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