

Christmas Day Menu

4 COURSE MENU - £60/PERSON | 12.00-14.00, 15.00-17.00

STARTERS

SCOTTISH SMOKED SALMON & CAVIAR - Salmon roe, capers, rye bread

LOBSTER BISQUE - Aioli, toasted garlic bread

DEVONSHIRE CRAB & PRAWN COCKTAIL - Smashed avocado, orange, toasted brioche

DUO OF WILD BOAR PATE & HAM HOCK TERRINE - Plum chutney, sourdough bread

SLOW ROASTED TOMATO SOUP - Toasted sourdough bread

MAINS

PIER HOUSE FESTIVE TURKEY

Pigs in a blanket, cranberry jam, braised red cabbage, roast potato, parsnips, carrots, rich gravy

SEAFOOD MIXED GRILL

Salmon, seabass, king prawn, prawn skewer, roast potato, sprouts, parsnips, carrots, bouillabaisse sauce

SURF & TURF

8oz sirloin steak, grilled king prawns, twice cooked chips, parsnips, glazed carrots, sprouts, red wine sauce

ROASTED MEDITERRANEAN VEGETABLE RISOTTO

Shaved parmesan, goats cheese and caramelised onion arancini, vegetable crisps

DESSERTS

CLASSIC CHRISTMAS PUDDING

Warm custard sauce, vanilla bean ice cream

RICH BELGIAN CHOCOLATE

FONDANT

Cherry ice cream

SCOTTISH CHEESE BOARD

Plum chutney, crackers & oatcakes, celery, grapes

TEA OR COFFEE WITH MINCE PIE TO FINISH

MERRY LITTLE CHRISTMAS - £25/CHILD

STARTERS

CLASSIC PRAWN COCKTAIL

Marie rose sauce

GRILLED CHICKEN SKEWER

Barbeque sauce

SLOW ROASTED TOMATO SOUP

Garlic bread

MAINS

HAND CARVED TURKEY

BUTTERMILK CHICKEN BURGER

CRISPY HADDOCK & CHIPS

Mushy peas, tartare sauce

LINGUINI PASTA

in creamy tomato sauce, garlic bread

DESSERTS

CHRISTMAS PUDDING

Custard sauce & vanilla ice cream

WARM CHURROS WITH CHOCOLATE DIPPING SAUCE

FOOD ALLERGIES & INTOLERANCES - Whilst we have strict control in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering please speak to our staff about your requirements.