

If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks.

MENU & TIPPLES

£26.95

per person for 3 courses

£22.50 per person for 2 courses

(Sunday-Wednesday 12-3pm)

Drinks on arrival

Start the Christmas celebrations with a glass of our favourite Prosecco, Champagne or an alcohol free tippie for your guests as they arrive. Take a look at our Christmas drinks menu for our full range of festive cocktails and tipples. Cheers!

GLASS OF PROSECCO £5.00

GLASS OF MOËT & CHANDON £9.00

SEEDLIP GARDEN 108 & FEVER TREE INDIAN TONIC £6.25

Drinks Packages

Ask about our range of exclusive drinks packages, available to add to any booking. Choose from 10 bottles of selected beers for £40 or buy any 5 bottles of wine and get the 6th free!

Starters

CORNISH BRIE (V*)

Crispy fried Cornish Brie with warm spiced orange & cranberry chutney.

ROASTED PEPPER & MUSHROOM BRUSCHETTA (VE)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots.

ROASTED CARROT & SWEET POTATO SOUP (V)

Roasted carrot & sweet potato soup with harissa roasted chickpeas and toasted bloomer.

SMOKED HAM HOCK & CHICKEN TERRINE

Smoked ham hock, chicken & apricot terrine with sweet apple chutney and toasted sourdough.

SMOKED SALMON SALAD

Oak smoked salmon, beetroot & orange salad with horseradish cream.

*Turn
over >*

MENU & TIPPLES

Mains

CHRISTMAS TURKEY

Roasted turkey breast, crispy roast potatoes, pig in blanket, maple roasted root vegetables, chestnut & apricot stuffing, brussel sprouts and turkey gravy.

LEG OF LAMB

Braised lamb steak with creamy mash, tomato ratatouille and redcurrant gravy.

PAN-FRIED COD LOIN

Pan-fried cod loin with an almond & herb crust, crushed new potatoes, buttered kale and fennel butter sauce.

8oz SIRLOIN STEAK

Chargrilled sirloin steak, rustic chips, roasted vine tomatoes and Peppercorn sauce.
(+£3 Supplement)

MUSHROOM BOURGUIGNON PIE (VE)

Herbed vegan suet pastry with a rich button mushroom, shallot and red wine filling topped with flaky puff pastry, served with spiced red cabbage, kale, thyme roasted carrots and garlic roasted potatoes.

Desserts

CHRISTMAS PUDDING (V)

Steamed Christmas pudding with spiced apple compôte and brandy custard.

BAILEYS IRISH CREAM & WHITE CHOCOLATE CHEESECAKE (V)

White chocolate cheesecake with a Baileys Irish Cream & dark chocolate sauce.

WINTER BERRY ETON MESS (V)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue all drizzled with red berry coulis.

VEGAN CHOCOLATE CAKE (VE)

Rich chocolate cake topped with crumbled cookies, red berry coulis and vegan vanilla flavour ice cream.

CHOCOLATE DECADENCE (V)

Dark chocolate bowl filled with chocolate flavoured ice cream, dark chocolate mousse, salted caramel sauce, caramelised white chocolate and honeycomb chunks.

*Please see main menu for further information. Terms and conditions for bookings and payments can be found on: www.pitcherandpiano.com/christmasterms