

PIER 17

Christmas Menu 2017

Chilli, Basil, Bacon & King Prawns
With Spiced Butter

Two Salmons
Irish Oak Smoked Salmon & Gravalax
With a Lemon & Dill Dressing

Asparagus, Spinach & Avocado Salad
With Lemon Dressing

Smoked Bacon & Pork Terrine
Served with Homemade Piccalilli

Creamy Roast Mushroom & Brie Soup
Topped with Crouton

Chargrilled Ribeye Steak
Grilled Garnish & Hand Cut Chips
- Peppercorn Sauce

Roast Turkey
With Sage & Onion Stuffing, Cranberry Sauce
And Traditional Accompaniments

Brown Sugar Garlic Roasted Pork Loin
Served With Bubble & Squeak and Apple & Fennel Gravy

Succulent Braised Shank of Lamb
Served with fresh Asparagus Tips,
Roasted Vine Tomatoes, Baby Carrots and Dauphinoise Potatoes

Tempura Battered Vegetables,
Wok Fried Egg Noodles & Sweet Chilli Sauce

Seared Seabass Fillet
With Sauté Garlic and Chilli King Prawns
Buttered Crushed New Potatoes

Winter Berry Cheesecake
Served with Vanilla Ice Cream, Fruit Coulis and Tuiles Biscuits

Mixed Ice Cream
With Fresh Fruit & Tuile Biscuits

Traditional Christmas Pudding
With Brandy Custard

Sticky Toffee Pudding
With Caramel Sauce and Vanilla Ice Cream

Cheese Plate
A selection of European Cheese
With a Red Onion Chutney, Celery, Grapes & Biscuits

Tea/Coffee
Lunch - £25.95 / Dinner - £27.95