



CHRISTMAS DAY AT THE PYEWIPE.

Available sittings 12 noon – 12:30pm and 1:30pm

A pre-order is required 2 weeks prior and a

Non-Refundable Deposit of £10 per person

£85 per head / Children Mains and Sweets £39.



THE PYEWIPE



STARTERS

Tiger Prawns in Garlic & Chilli Butter
On a Toast Focaccia

Twice Baked Cheese Souffle (V)
On a Mushroom & Spinach Sauce

Prawn Cocktail on Crisp Baby Gem Lettuce (GF)

Butternut Squash & Vanilla Soup (V)

Sticky Pork in a Honey, Ginger & Soya Sauce (GF)

All served with Crusty Bread

MAINS

Traditional Roast Breast of Turkey
Pigs in Blankets, sage & onion stuffing, Roast, mash potatoes, seasonal vegetables & light turkey gravy

Pan Roasted Lamb Rump & Red Currant Jus (GF)
With peas a la francaise & dauphinoise potatoes

Pan Fried Cod Steak (GF)
On Mussel, Saffron, Pea, Winter green & Potato Chowder

Parsnip, Sage & Apple Wellington
Served with Sauce mash, roast potatoes & seasonal vegetables & a Red Wine Sauce

DESSERTS

Traditional Christmas Pudding
With Brandy Custard

Glazed Lemon Tart & Toasted Meringues
With Raspberry Coulis

Black Forest Roulade (GF)
With Vanilla Ice Cream

Fresh Fruit Pavlova (GF)
With a Duo of Fruit Coulis

Rich Chocolate Brownie
With Vanilla Ice Cream & Chocolate Sauce