



THE PYEWIPE

CHRISTMAS IN OUR NORDIC TIPIS

FRIDAY 6TH, 13TH & 20TH DECEMBER
SATURDAY 30TH NOVEMBER & 21ST DECEMBER
CATERING FOR UP TO 100+ GUESTS.



TO BEGIN

Arrival 7-7.30 pm

Head over for a glass of Prosecco or Bottle of Beer

Food served at 7.45-8pm

Bread baskets for the table

STARTERS

Whipped Brie (V)

With Spiced Honey and a Red Pepper Tapenade

Homemade Lemon & Herb Houmous (V)(DF)

With Cucumber & Olive Oil

Chicken Liver & Brandy Parfait

With balsamic glaze & toasted pumpkin seeds

*All starters are available GF on request



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MAINS

Traditional Roast Breast of Turkey

Pigs in blankets, sage & onion stuffing, parsnip, carrots & brussels sprouts, roast & creamed potatoes & light turkey gravy

Braised Blade of Beef (GF)

On creamed potatoes with parsnip & Carrots & red wine sauce

Root Vegetable & Caramelised Red Onion Tart (VG, DF)

New potatoes, garlic & thyme tomato & balsamic glaze

Pan-fried Seabass on a Saffron, Pea & Winter Greens Chowder with New Potatoes (GF)



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DESSERTS

Black Forrest Roulade (GF)

Filled with Brandy-Soaked Cherries
and Chantilly Cream

Traditional Christmas Pudding

With Brandy Crème Anglaise

Coconut Panna Cotta (GF/DF/VG)

With Blueberries in Maple Syrup

Glazed Lemon Tart

With Toasted Meringues



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ALL-INCLUSIVE FOR £48 PER PERSON.

£10PP DEPOSIT, FINAL PAYMENT & PRE
ORDER REQUIRED TWO WEEKS PRIOR.
ALL DIETARY REQUIREMENTS CAN BE
CATERED FOR WITH ADVANCE NOTICE.

