

The Pyewipe Festive Menu

28th November – 24th December 2024
Available 12 noon – 9pm / Bookings 12pm until 8pm
Parties over 10 we will require a pre-order 2 weeks prior
and a Non-Refundable Deposit of £50

Starters

Homemade Soup of The Day (V)
With crusty bread £6.50

Crispy Pork Bon Bon with BBQ Sauce
(Breaded pulled pork) (df) £7.25

Chicken Liver Paté on Toast
With toasted pumpkin seeds, red onion
marmalade, rocket & balsamic glaze £7.95

Twice Baked Cheese Soufflé
On a creamy mushroom & spinach sauce
with crusty bread (V) £7.95

Deep Fried Battered Brie
With an orange & cranberry chutney (V) £7.50

Breaded Butterfly Prawns
With garlic mayonnaise £7.95

Prawn Cocktail Topped with Marie Rose Sauce
With crusty bread £8.25

Creamy Garlic Mushrooms on Toast
(Vegan on request)
(V) £7.50

Halloumi Wrapped in Parma Ham
With a basil oil (gf) £7.95

Crusty Breadbasket £3.95
Serves 2

Mains

Traditional Roast Breast of Turkey
Pigs in blankets, sage & onion stuffing,
roast & creamed potatoes,
vegetables & light turkey gravy £18.95

**Chicken Breast stuffed with Stilton
Wrapped in Serrano Ham & Stilton Sauce**
Served with spring onion mash & vegetables £17.50

Slow Braised Pork Belly with a Cider & Sage Sauce
On a bed of mash with carrots and sugar snap peas
apple sauce & crackling (gf) £17.95

**Sea Bass Fillet in a Maple, Orange, Ginger
& Chilli Dressing**
New potatoes, Peas, Tenderstem broccoli
(gf, df) £18.95

Duck Breast with a Plum Sauce
Roasted root vegetables
& dauphinoise potatoes (gf) £23.50

Rump Steak £22.95 or Fillet Steak £34.50
With garlic & thyme tomatoes,
sauteed mushrooms & chips (gf- df)-
Steak Sauces
Peppercorn, Stilton (gf) or Red Wine (gf, df) £3.25

Stilton & Caramelised Red Onion Tart
New potatoes, deep fried rocket & salad(V) £14.95
(Can be made Vegan on request)

Mushroom & Spinach Stroganoff
Served with rice & watercress (V) 13.95

Desserts

Homemade Christmas Pudding
With brandy custard

Black Forest Roulade
Chocolate & brandy sponge filled
with cream & black cherries
served with vanilla ice cream (gf)

Rich Chocolate Brownie
Served with dark chocolate sauce
& vanilla ice cream

Vanilla & Coconut Panna Cotta
A lightly set coconut cream,
with blueberries topped maple syrup (Vg, gf, df)

Eton Mess
Chunks of meringue, strawberries,
blueberries & raspberry coulis folded into
chantilly cream (gf)

Fresh Fruit Pavlova
Meringue topped with chantilly cream
and berries with a duo of fruit coulis (gf)

White Chocolate Cheesecake
with dark chocolate sauce & vanilla ice cream

Sticky Toffee Pudding
With a toffee sauce &
vanilla ice cream

All Desserts £7.75

Cheese & Biscuits
Stilton, Brie & Dambuster Cheddar
With chutney & pickles £8.95

THE PYEWIPE

