



THE PYEWIPE CHRISTMAS PARTIES IN THE TIPI 2025.

*Available Dates:
Saturday 29th November
Friday 5th December
Saturday 6th December
Friday 12th December
Saturday 13th December
Friday 19th December
Saturday 20th December*



TO BEGIN

On Arrival 7-7:30pm

A Glass of Prosecco or Bottle of Peroni

Food Served 7:45 - 8pm

Bread Baskets for The Tables (GF on request)

STARTERS

Pork Rilette with a Spiced Apple Chutney (DF - GF)

Whipped Brie with a Red Pepper Tapenade drizzled with Honey (V - GF)

Home-made Spicy Sweet Potato Houmous (VG- DF- GF)

MAINS

Traditional Roast Breast of Turkey

Pigs in blankets, Sage & Onion Stuffing, Carrot, Parsnip & Brussel Sprouts, Roast & Mash Potatoes & Light Turkey Gravy

Slow Braised Blade of Beef with a Red Wine Sauce (GF)

on Mash Potato with Parsnip & Carrot

Pan Roasted Fillet of Seabass (GF)

on a Potato, Pea & Winter Green Chowder

Mushroom & Butternut Squash Wellington (VG)

with a Red Wine Sauce, Carrot, Parsnip & Mash Potato

DESSERTS

Home-made Christmas Pudding with Brandy Custard

Baked White Chocolate Cheesecake & Mulled Fruit Compote

Lemon Roulade with Raspberry Coulis (GF)

Coconut Panna Cotta with Blueberries & Maple Syrup (VG-DF-GF)

And then party the night away with our in-house DJ.

£50pp

£10 per person deposit, final payment & pre-order 2 weeks before the Event.

All dietary requirements can be catered for with advance notice.

V - Vegetarian | VG - Vegan | DF - Dairy-Free | GF - Gluten-Free

THE PYEWIPE

