



CHRISTMAS DAY AT THE PYEWIPE

25th December 2025

Sittings 12noon, 12.30 & 1.30 pm

Smoked Salmon, Avocado & Crème Fraiche
On a Dill Scone

Twice Baked Lincolnshire Poacher Cheese Soufflé (V)
on a creamy Spinach Sauce, topped with crispy leeks

Prawn Cocktail Topped with Marie Rose
served with Brown Bread & Butter (gf & df on request)

Duck Liver Pate, Orange and Cranberry Chutney
With a Mini Brioche Roll (gf on request)

Curried Vegetable Soup (vg, gf, df)
Saag Aloo & an Onion Bhaji

Traditional Roast Breast of Turkey
Bacon wrapped Sausage, Sage & Onion Stuffing, Roast & Creamed Potatoes, Vegetables & Rich Turkey Gravy

Slow Braised Blade of Beef with a Real Ale Sauce
With Horseradish Mashed Potatoes, Roasted Onion, Confit of Carrot & Crispy Onions

Fillet of Seabass on a Pea Risotto
Served with Celeriac Puree and Pickled Apple (gf)

Mushroom, Leek & Spinach Wellington & Red Wine Sauce
Pomme Anna Potato & Confit of Carrots (Vg)

Traditional Christmas Pudding
with Brandy Crème Anglaise

Vanilla Panna Cotta (gf)
With Mulled Fruits and Granola

Banoffee Pye
With Chocolate Crèmeux and Honeycomb

Glazed Lemon Tart
With Fresh Raspberries and Toasted Meringue Chards

Rich Chocolate Brownie
With Chocolate Sauce and Vanilla Ice Cream

£90 per head

Children two courses £40 per head

Terms: on Booking a £10 per head deposit is required. We also require a pre-order anytime up to 2 weeks before the event (deposits are non-refundable)

Guests with allergies and intolerances should inform a member of the team further allergen information is available on request.