

PIER17

RESTAURANT
BAR & TERRACE

Christmas
MENU





STARTERS



SMOKED SALMON, PRAWN & PICKLED CUCUMBER GF / DF
With Sriracha Aioli

SPICY PARSNIP & SWEET POTATO SOUP GF / V
Hearty & Healthy, warmed with Cumin & Nutmeg

BEETROOT CARPACCIO WITH PARMA HAM DF
Sweet Beets, with Delicate Cured Ham, Toasted Ciabatta,
Lemon Dressing

SMOKED MACKEREL PÂTÉ
Melba Toast, Horseradish Cream with Cornichons

SAUTÉ MUSHROOMS & POACHED EGG V
On Toast with Hollandaise Sauce

MAIN COURSES



TRADITIONAL ROAST TURKEY & HONEY GLAZED HAM
Bacon Wrapped Chipolata, Chestnut Stuffing, Roast Potatoes,
Rich Gravy & Cranberry Sauce

SURF & TURF GF
Fillet Mignon (4oz), Garlic Buttered Prawns,
Tomato & Onion Salsa, Fondant Potato

PAN-FRIED SEA BASS FILLET, HERB BUTTER GF
Sauté Chorizo, Peas & New Potatoes

FILO PASTRY PARCEL V
Filled with Goats Cheese, Roasted Butternut Squash
& Spinach Tomato Salad

BRAISED LAMB SHANK WITH ROSEMARY GARLIC GF
With Mashed Potato & Rich Gravy

600-GRAM IRISH RIBEYE FOR TWO PEOPLE
(15.00 Per Person Supplement) GF

The Ultimate Sharing Steak Experience, Creamy Mash,
Onion Rings, Bearnaise & Pepper Sauce, Spinach

**All Main Courses Are Served with, Honey Carrots,
Brussels Sprouts & Roast Parsnip**

THREE-COURSE

Lunch
£42.⁵⁰

Dinner
£47.⁵⁰

DESSERTS



WINTER BERRY PANNA COTTA GF
With Fruit Compote

CHOCOLATE & PISTACHIO CHEESECAKE
With Vanilla Ice Cream

CHRISTMAS PUDDING GF Available
With Brandy Sauce

SELECTED CHEESE PLATE GF Available
Fruit Compote & Biscuits

V Vegetarian GF Gluten-Free DF Dairy-Free

Please inform a member of our team of any allergies or dietary requirements. Wherever possible, we will be happy to adapt dishes to suit your needs.
A 10% gratuity will be added to your bill, which is shared evenly among our staff. This is very much appreciated.