

NEW YEAR'S EVE

Book now to avoid disappointment.

Served from 7pm – 9pm. Enjoy our lovely Karla Beare singing your favourite tunes in the bar from 9pm 'til late

NEEPS & TATTY SOUP

with a quenelle of haggis

CHICKEN LIVER & COGNAC PATE

onion chutney, toasted wholemeal bread

RAREBIT MUSHROOM WITH A PICKLE DRESSING v

flat mushroom topped with mustardy rarebit, red wine vinegar dressing

SMOKED SALMON & PRAWNS

salad garnish and a lemon dill sauce

HONEYDEW MELON BOAT (RETRO) vG

pinch of ginger

GRILLED RIB EYE STEAK – COOKED MEDIUM

sauteed potatoes, baby leaf spinach,

Choice of sauces: peppercorn, red wine or blue cheese

CHICKEN ROULADE WITH MOZZARELLA, CARAMELISED ONION, MUSHROOM & SPINACH

creamy herb mash, asparagus and a chestnut sauce

RED SNAPPER WITH SMOKED TOMATO AND FENNEL BROTH

roasted baby new potatoes and mediterranean vegetables

BLACK BEAN JAMBALAYA vG

natural yoghurt and green salad

BRAMLEY APPLE PIE v

sauce anglaise

RICH BELGIUM CHOCOLATE MOUSSE

raspberry coulis

CLOTTED CREAM VANILLA ICE CREAM

TEQUILA ROSE PARFAIT

scoop of clotted cream vanilla ice cream smothered in tequila rose

SELECTION OF BRITISH CHEESES v

Coffee & bon bons

£51.75 per person

**IF YOU WANT TO MAKE A NIGHT OF IT,
WHY NOT STAY IN ONE OF OUR
COMFORTABLE MODERN ROOMS,
AND ENJOY A TASTY FULL ENGLISH
BREAKFAST IN THE MORNING?**

Our friendly bar will be open throughout for all your favourite festive tipples and plenty more.



Meet up with family, friends and colleague's of old and new.



PIER HOTEL South Pier, Gorleston-On-Sea, Norfolk, NR31 6PL Tel: 01493 662631

Email: christmas@pierhotelgorleston.co.uk

Visit: www.pierhotelgorleston.co.uk

Unfortunately due to the uncertainty of suppliers/transport/costs, at the moment certain dishes may vary

PIER HOTEL
GORLESTON-ON-SEA

FESTIVE SEASON 2024



Wishing you all season's greetings & goodwill for the festive season

CHRISTMAS FESTIVE FAYRE

Available from Fri 29th Nov to Tues 24th Dec
Served midday - 9pm

Whether it's for a family get together or works party,
available for small parties & large up to 50

ROASTED PLUM TOMATO & RED PEPPER SOUP vG
festive pesto croutons v

DUCK LIVER AND PORT PATE

plum & apple chutney, toasted brown bloomer bread

NORTH ATLANTIC PRAWN SALAD

marie-rose sauce, lemon wedge, salad garnish,
brown bread & butter

GRILLED COURGETTE & HALLOUMI SALAD v
sweet chilli dressing

ROASTED BREAST OF NORFOLK TURKEY

all the festive trimmings

SLOW BRAISED BEEF BOURGUIGNON

red wine with shallots, garlic, button mushrooms
& bacon lardons

TUSCAN SALMON FILLET

creamy sauce with garlic, spinach, & sun-dried tomato

- All served with festive vegetables & potatoes -

CREAMY VEGAN MUSHROOM STROGANOFF vG
wild & button mushrooms, basmati rice

TRADITIONAL CHRISTMAS PUDDING

 v

steeped cranberries, brandy sauce

BAKED LEMON & STEM GINGER CHEESECAKE v
double cream, fruit coulis

CHOCOLATE AND ORANGE CAKE vG
chantilly cream v

SHERRY TRIFLE

 v

Sun-Thur: 2 Course **£28.95**, 3 Course **£34.95**
Fri & Sat: 2 Course **£30.95**, 3 Course **£36.95**

Coffee &
mince pie **£2.75**

Add £15.75 per person to include wine throughout your meal
(for whole party only)

CHRISTMAS EVE CAROLS

Complimentary
sausage rolls, mince pies
& song sheets for a good
old fashioned

CHRISTMAS SING-A-LONG

with our own little elf
Karla Beare

Free entry starting
from 9.30pm

CHRISTMAS DAY APOLOGIES

We've given the Piers little helpers the day off this
year, so unfortunately won't be open for food

BUT

the BAR will be OPEN for your favourite
festive libation 9.00am - 3.00pm

**WE ALL WISH YOU A LOVELY DAY,
MAY IT BE MERRY & JOLLY**

BOXING DAY

Served 12 noon - 9pm

LEEK, FENNEL & POTATO SOUP vG
parsnip shavings

HONEY GLAZED HAM HOCK TERRINE
plumb and apple chutney, toasted wholemeal bread

CHEESE AND CARAMELISED ONION TART v
rocket and pomegranate side salad

SALMON & DILL PESTO EN CROUTE
creamy watercress sauce

ROAST TOPSIDE OF BRITISH BEEF

burgundy sauce, batter pudding,
seasonal vegetables and potatoes

VENISON WELLINGTON

fondant potatoes, roasted winter root vegetables
and a chestnut & cranberry sauce

ROASTED POUSSIN

bread sauce, herb roasted potatoes, seasonal veg & gravy

HERB CRUST BAKED COD LOIN

minted new potatoes, green beans, creamy lemon
& dill sauce

**BUTTERNUT SQUASH, CRANBERRY
& RED ONION TAGINE** v, vG

couscous

APPLE & RASPBERRY CRUMBLE v
crème anglaise

MOLTEN CHOCOLATE CAKE v
chocolate custard

BLACKFOREST CHEESECAKE
vanilla ice cream

SELECTION OF CHEESE & BISCUITS v
stilton, cheddar, celery & grapes

Coffee & bon bons

£42.75 per person