

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

Pheasant pate
plum & apple chutney, toasted wholemeal bread

Honey & walnut baked brie v
crusty french bread

Sauteed scallops
wild mushroom & spinach sauce

A trio of melon vg
honey, lime & mint dressing

★★★★★★★★

Grilled rib eye steak
(cooked Medium)

sauteed potatoes, flat mushroom, vine tomatoes,
choice of sauces: peppercorn, red wine or blue cheese

Baked herb crusted cod loin
pesto hollandaise, roasted baby new potatoes & spinach

Champagne breast of chicken
creamy champagne, portobello mushroom, grape & shallot sauce,
roasted root vegetables & creamy mash

Cauliflower steak, creamy thai curry sauce vg
fresh thai salad, peanut dressing & coconut rice

★★★★★★★★

Apple strudel v - vanilla pod ice cream

Hot chocolate fudge sundae

Lemon & blueberry cheesecake
clotted cream or vanilla ice cream

Selection of british cheeses v
grapes, celery, onion chutney & crackers

★★★★★★★★

Coffee & bon bons

£53.75 per person

If you want to make more of 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 colleagues 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



★★★★★
GORLESTON-ON-SEA



FESTIVE SEASON
2025

WISHING YOU ALL
SEASON'S GREETINGS & GOODWILL
FOR THE FESTIVE SEASON

CHRISTMAS FESTIVE FAYRE

Served Fri 28 Nov - Wed 24 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 & sweet potato soup vg
festive herby croutons v

Chicken liver and cognac pate
plum & apple chutney, toasted brown bloomer bread

North Atlantic prawn salad
marie-rose sauce, lemon wedge, salad garnish, brown bread & butter
Grilled field mushroom topped with toasted goats cheese v
en crouete with red onion chutney, balsamic glaze

★★★★★★★★★★

Roast breast of norfolk turkey
all the festive trimmings

Slow braised beef bourguignon
red wine with shallots, garlic, button mushrooms,
bacon lardons and roasted root vegetables

Baked cod fillet with a dill herb crust
tomato & basil sauce, fine green beans & new potatoes

Vegetable penang curry vg
spicy aromatic coconut sauce, cauliflower, green beans,
mange tout, peppers with steamed coconut rice

★★★★★★★★★★

Traditional Christmas pudding v
steeped cranberries, brandy sauce

Baileys cheesecake v - double cream

Milk chocolate fudge cookie pie v - vanilla pod ice cream

Lemon posset v - shortbread finger

Sun-Thu: 2 Course **£29.95** 3 Course **£35.95**
Fri & Sat: 2 Course **£31.95** 3 Course **£37.95**

Coffee &
mince pie **£2.75**

Add £17.75 per person to include wine throughout your meal
(for whole party only)

CHRISTMAS EVE CAROLS

Complimentary
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

Roasted cauliflower & brie soup v
parsnip shavings and granary bread

Sticky teriyaki prawns
spring onion, coriander and little gem lettuce

Wild boar pate
green salad, piccalilli & granary toast

Chargrilled halloumi, pomegranate & walnut salad v
rocket & spinach leaves, walnut oil, pomegranate molasses
& cumin seed dressing

★★★★★★★★★★

Venison loin steak
lyonnaise potatoes, tenderstem broccoli & a redcurrant ruby port sauce

Confit of chicken with lemon, garlic & thyme jus
fondant potatoes, roasted root vegetables

Roast topside of beef
burgundy sauce, batter pudding, seasonal vegetables

Creamy tuscan salmon pasta
spinach, garlic and sun-dried tomato cream sauce,
linguine pasta & peas

Wild mushroom and sweet potato stroganoff v, vg
wilted spinach rice

★★★★★★★★★★

Apple, cinnamon & sultana crumble v
crème anglaise

Chocolate log, kirsch seeped cherries v - clotted cream

Lemon posset v - citrus shortbread fingers

British cheeseboard v
grapes, celery, onion chutney & crackers

★★★★★★★★★★

Coffee & bon bons

£43.75 per person

