

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

Duck liver & port pate
plum chutney, toasted wholemeal bread

Rarebit mushroom - V
flat mushroom on a toasted croute topped with mustardy rarebit, red onion marmalade & a drizzle of balsamic glaze

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

£57.75
per
person

Black bean jambalaya - VG
natural yoghurt and green salad



Bramley apple pie - V sauce anglaise

Rich Belgium chocolate mousse raspberry coulis

Pierbockerglory layers of ice cream, fruit, syrup
and whipped cream, topped with a cherry and wafer

Clotted cream vanilla ice cream tequila rose parfait
scoop of clotted cream vanilla ice cream smothered
in tequila rose

Selection of British cheeses - V
grapes, celery, onion chutney & crackers



Coffee & bon bons

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

**PIER
HOTEL**

GORLESTON-ON-SEA



**FESTIVE SEASON
2026**

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

CHRISTMAS FESTIVE FAYRE

Fri 27th November to Thur 24th December
Served midday - 9pm

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

Roasted root vegetable and sage soup - VG
parsnip shavings

Ham hock terrine
piccalilli, rocket garnish & granary toast

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

Wild mushroom bruschetta - V
garlic cream sauce, drizzle of balsamic vinegar



Roasted breast of Norfolk turkey
all the festive trimmings

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

Poached salmon darne
herb crust, dill hollandaise sauce, new potatoes & fine beans

**Festive cranberry, pumpkin seeds,
chestnut and mushroom nut roast - VG**
new potatoes and seasonal vegetables



Traditional Christmas pudding - V
steeped cranberries, brandy sauce

Rich Belgian chocolate torte - V
double cream

Strawberry & prosecco roulade - V
vanilla pod ice cream

Lemon posset - V
shortbread finger

Sun-Thur: 2 Course **£30.50**, 3 Course **£37.45**
Fri & Sat: 2 Course **£33.45**, 3 Course **£39.45**
Coffee & mince pie **£2.75**

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 midday - 9pm

Honeyed carrot & coriander soup (v)
parsnip shavings

Shell on tiger prawns (4), garlic chilli butter
ciabatta toast

Chicken liver & cognac pate
red onion marmalade, granary buttered toast

Baked feta cheese, honey & walnuts (v)
rocket salad



Venison loin steak
lyonnaise potatoes, roasted root vegetables
& redcurrant ruby port sauce

Confit duck leg with orange Cointreau sauce
fondant potatoes, seasonal vegetables

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

Pan fried seabass
sauce choron, new potatoes & fine beans

Beer battered cod fillet
chipped potatoes, mushy peas, lemon wedge

Wild mushroom and sweet potato stroganoff (V VG)
wilted spinach rice



Apple, cinnamon & sultana crumble (v) crème anglaise

Baileys cheesecake (v) cream

Crème brulee (v) almond puff pastry sticks

Lemon curd meringue sundae
lemon curd, vanilla ice cream, meringue,
whipped cream & wafer

British cheeseboard (v)
grapes, celery, onion chutney & crackers



Coffee & bon bons

2 Course **£37.00**, 3 Course **£45.25**
per person