



Pike & Eel

HOTEL · MARINA · EVENTS · DINING · BAR

TRIMMINGS & TRADITIONS MENU '25

AVAILABLE 20TH NOV - 24TH DEC

2 courses £28 | 3 courses £31

[ADD COFFEE AND MINI MINCE PIES +£2]

STARTER

Pickleback Chicken | Fancy Avocado Mayo | Dill

Country Style Pork Soup | Ligurian Pesto | Aged Parmesan (GFO)

Sweet Potato Hummus | Spiced Dukkah | Pomegranate (VG) (GFO)

Kimchi Glazed Prawn Skewers | Asian Kale Salad | Gochujang Honey

MAIN COURSE

Roast Turkey Breast | Pigs-in-Blankets | Cranberry Sauce (GFO)

90-9 Pork Belly | Cocoa Balsamic Reduction (GFO)

Roscoff Onion and Butternut Squash Tarte Tatin | Binham Blue Cheese | Hazelnut (V) (VGO)

(All served with herb roasted potatoes, seasonal vegetables and traditional accompaniments.)

DESSERT

Traditional Christmas Pudding with Brandy Sauce

Mint Chocolate Chip and Irish Cream Mousse

Mincemeat Cheesecake (VGO) (GFO)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL. (V) VEGETARIAN; (GF) GLUTEN FREE; (VG) VEGAN; (GFO) GLUTEN FREE OPTION AVAILABLE; (VGO) VEGAN OPTION AVAILABLE

TERMS & CONDITIONS

Minimum booking of 6 people. Pre-orders required 14 days in advance with allergy details via email at reservations@pikeandeel.com

For party enquiries, please call 01480 463336

festive