

TRIMMINGS & TRADITIONS MENU

FESTIVE SET MEALS

2 COURSES £32 | 3 COURSES £36

[ADD COFFEE AND MINI MINCE PIES +£3]

APPETIZER

SCALLOP AND KING PRAWN ARANCINO

Wasabi Mayo, Lemon Gel

BLACK GOLD CHICKEN TENDERS

Coffee BBQ Glaze, Binham Blue Cheese, Chives

BUTTER BEAN PURÉE (VG) (GFO)

Gordal Olive Salsa, Urfa, Herb Oil, Sourdough

PUMPKIN AND PORK SOUP (VO) (GFO)

Burnt Butter, Calabrian 'Nduja, Crème Fraîche

MAIN COURSE

ROASTED NORFOLK TURKEY BREAST (GFO)

Sage & Onion Stuffing, Pigs-in-Blankets, Cranberry Compôte

SANGRIA-SPICED PORK CHOP (GFO)

Pear and Apple Salsa, Red Wine Jus

ROASTED VEGETABLE AND SMOKED FETA TART (V) (N)
(VGO)

Pomegranate, Mixed Seed Dukkah

(All served with garlic new potatoes, seasonal vegetables
and an accordant gravy.)

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE (V)

BLUEBERRY, VANILLA & ELDERFLOWER MOUSSE (V) (VGO) (GFO)

DUBAI CHOCOLATE TART (V) (N)

PLEASE INFORM OUR STAFF OF ANY ALLERGIES. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL. (V) VEGETARIAN: (N) CONTAINS NUTS: (VO) VEGETARIAN OPTION AVAILABLE: (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 events@pikeandeel.com
For party enquiries, please call 01480 463336