



Pier Brasserie

Accredited with a **Gold Standard Welsh Food Hygiene Award**
Recognised 2 years in a row as **Best in Category - Bar** at Ceredigion's
Best Bar None Awards and **Overall Winner 2011**

Christmas Menu

STARTERS

Sweet potato and curly kale soup served with French artisan bread v

Chicken liver & smoked bacon pâté served with a plum & apple chutney and toasted baguette slices

Cocktail of succulent **crayfish tails & Atlantic prawns** in a light seafood sauce with a dressed garnish

Garlic wild mushrooms topped with parmesan shavings and served on a herb crouton with dressed lambs leaf lettuce

MAINS

Traditional roast turkey served with pigs-in-blankets and an apricot & sage stuffing

Pan-seared duck breast served with a sweet plum sauce

Gently steamed fresh fillet of salmon served with a sweet orange & redcurrant coulis

All mains are served with a baby carrot & baby leek medley, sprouts mixed with crispy smoked bacon, honey-roasted parsnips, rosemary potatoes roasted in goose fat and creamy chive mash.

Pear, stilton and walnut tartlets v

Served with a baby carrot & baby leek medley, sprouts, honey-roasted parsnips, rosemary roasted potatoes and creamy chive mash.

DESSERTS *followed by Mince Pies*

Traditional Christmas pudding served with a delicious brandy sauce v

Chocolate fudge Yule log

Individual portion of **Camembert cheese** in a wooden box served warm and accompanied with crusty bread and a beetroot & horseradish relish

Christmas LUNCH served 12pm until 3pm

£19.95

Christmas DINNER served 7pm until 10pm

£19.95*/£24.95

*PRICE AVAILABLE ONLY IF A DISCO IS OFFERED AS PUBLIC ENTERTAINMENT AND TABLES ARE 'BROKEN DOWN'.

THANK YOU FOR CONSIDERING US TO ENJOY YOUR CHRISTMAS CELEBRATIONS!!!

EARLY RESERVATIONS ARE *STRONGLY ADVISED*.

Reservations (01970) 636123.

A non-refundable deposit of £5 per head is required strictly at the time of your booking in order to guarantee your table reservation.

Full details of Christmas and New Year Celebrations at www.royalpier.co.uk
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