

# Christmas Day Lunch at Pitchside Restaurant Menu



## STARTERS

**Curried Parsnip Soup**  
topped with chopped chestnuts & cavolo nero pesto (G/S/V/VE)

**Smoked Chicken & Ham Hock Terrine**  
mustard mayonnaise, pickled vegetables, tea-soaked raisins, baby herb salad & toasted brioche (MU/E/M/G/SS/S/T)

**Baked Camembert**  
with spiced fruit & nuts, warm baked bread, vintage balsamic, olive oil & herb salad (V/T/P/SS/G/M)

**Prawn, Lobster and Crab Cocktail**  
rested on a chiffonade of lettuce, topped with pico de gallo a tangy marie rose sauce, served in a scallop shell with sourdough crostini (SS/G/T/CR/MO/MU/E)

## MAINS

**Roast Breast of Turkey**  
served with bacon wrapped chipolata, cranberry & pancetta stuffing (C/G/SD/E/M/MU)

**Roast Sirloin of Beef**  
served with horseradish & thyme yorkshire pudding (E/G/M/C)

**Leek & Mushroom Pie**  
served in a creamy sauce topped with pumpkin and sunflower seeds (G/S/V/C/M)

**Salmon, Cod & Spinach Pithivier**  
with lobster cream sauce (F/E/M/G/CR/MU)

*All Accompanied by a Broccoli & Cauliflower Cheese, Carrot & Swede Puree, Roast Parnip's with Honey and Mustard, Brussel Sprouts with Lardons & Roast Potato Fondant (V/M/MU/SD/C)*

## DESSERTS

**Chocolate Orange Torte**  
served with chantilly cream & macerated strawberries (M/P/T/V/S)

**Bitter Chocolate Cheesecake**  
with salted caramel, fresh raspberries & chocolate soil (M/G/V/T/E)

**Christmas Pudding**  
with rum, raisin & mixed nut glaze served with brandy cream (G/T/M/V/SD)

**Selection of British Cheeses**  
accompanied by crackers, celery & chutney (C/V/M/MU)

**Tea or Coffee & Mince Pies**  
(G/E/M/S/SD/T)



All of our allergens are displayed on our menu's and are as follows. Please consider these when selecting your menu.  
G- Gluten, CR - Crustacean, E- Eggs, F- Fish, P- Peanuts, S- Soy, M- Milk, T- Tree Nuts, C- Celery,  
MU- Mustard, SS- Sesame, SD- Sulphur Dioxide, L- Lupin Flour, MO- Mollusc, V- Suitable for Vegetarians,  
VE- Suitable for Vegans

