



PITCH

BAR & EATERY

Christmas

SET MENU

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS OR NEED ALLERGEN INFORMATION. WHILST WE TAKE APPROPRIATE STEPS TO MINIMISE ANY RISK, PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR UNDER FACTORS OUT OF OUR CONTROL.




STARTERS

CHICKEN AND ROASTED RED PEPPER SKEWERS WITH A MELTED MATURE WELSH CHEDDAR DIPPING POT 


PIGS IN BLANKETS WITH A PEPPERCORN SAUCE 

TEMPURA BATTERED ROAST PARSNIPS WITH A SPICED VEGAN AEOLI DIP 

FRESH PEA AND MINT FRITTERS SERVED WITH A GARLIC AND BLACK PEPPER AEOLI 





MAINS

TURKEY CROWN BASTED IN WELSH BUTTER, DUCK FAT ROAST POTATOES, GARLIC SAUTÉED GREENS, SWEDE MASH, HONEY ROASTED CARROTS AND PARSNIPS, CINNAMON BRAISED RED CABBAGE, PIGS IN BLANKETS, SAGE AND ONION STUFFING, YORKSHIRE PUDDING AND LASHINGS OF MERLOT GRAVY 

PAN-FRIED SEA BASS WITH A HERB AND PARMESAN CRUMB, BLISTERED CHERRY TOMATOES, CRUSHED NEW POTATOES AND A BEARNAISE SAUCE 



BEEF AND MERLOT BOURGIGNON, DUCK FAT ROAST PARMENTIER POTATOES, GARLIC SAUTÉED GREENS, BLISTERED CHERRY VINE TOMATOES


CARROT AND SPICED CINNAMON MARMALADE WELLINGTON, CRISPY ROAST PARMENTIER POTATOES, SAUTÉED GREENS, SWEDE MASH, MAPLE ROASTED CARROTS AND PARSNIPS, CINNAMON BRAISED RED CABBAGE, SAGE AND ONION STUFFING AND LASHINGS OF VEGAN ROSEMARY AND THYME INFUSED GRAVY  

DESSERTS

KEY LIME TART WITH A SORBET 

TRUFFLE BROWNIE CHOCOLATE TORTE SERVED WITH JUDE'S VEGAN ICE CREAM  

RHUBARB INFUSED CREME BRULEE WITH A STEWED SWEET RHUBARB BASE, APPLE AND RASPBERRY COULIS AND FRESH FRUIT  

CHRISTMAS PUDDING MADE WITH SULTANAS, CIDER AND PLENTY OF RUM SERVED WARM WITH A COURVOISIER CUSTARD 



 VEGETARIAN

 VEGAN

 GLUTEN FREE

 GLUTEN FREE OPTION

 VEGAN OPTION

