



WINTER WONDERS

Celebrate Christmas at
PITCHER & PIANO

Season's Greetings

Pitcher & Piano is the perfect choice for all your Christmas gatherings this year. With over 30 years of festive party planning, we know how to make your event completely stress-free with the help of our very own Christmas party planners.

So whether you're looking to have a festive lunch or dinner event, a drinks and canapé soirée or you fancy an extravagant party to celebrate the season, we'd like to invite you to an occasion full of flavour, fizz and festive spirit.

How to book To make a booking visit pitcherandpiano.com/christmas, pop in to your favourite Pitcher & Piano, give us a call or drop us an email and our party planners will be on hand to help organise your perfect event this Christmas. If there is anything we can do to make your Christmas bash extra special just let us know - We love a challenge!

An Early Christmas Present

We're feeling in the Christmas spirit, so when you book your Christmas meal with us we'll treat you and your guests to a glass of Prosecco each on arrival to start your Christmas party with a bang! All you need to do is make your booking and pay your deposit by 31st October 2019 and leave the rest to us.



Celebrate Christmas at
PITCHER & PIANO



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If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks.

CANAPÉS & NIBBLES

Festive Favourites

£15.95

for a minimum of 10 people

These festive favourites will tickle your tastebuds as you wait for your guests. Psst! Canapés are always best served with cocktails.

Butternut squash & hazelnut arancini (V*)

Oak smoked salmon, cucumber & horseradish sauce
on toasted sourdough

Honey & thyme glazed pigs in blankets

Crispy fried Cornish Brie with warm spiced cranberry chutney (V*)

Mini roast potatoes with chilli sea salt (VE*)

Peri-peri chicken skewers with garlic mayo

Charred Padrón peppers with chilli sea salt (VE)

Cauliflower & spinach pakoras with mango chutney (VE*)

*Turn >
over*

CANAPÉS & NIBBLES

Finer Twists

£19.95

for a minimum of 10 people

With even more choice and desserts included, our finer twist canapés selection is perfect if you're looking for something a little more special.

Butternut squash & hazelnut arancini (V*)

**Oak smoked salmon, cucumber & horseradish sauce
on toasted sourdough**

Honey & thyme glazed pigs in blankets

Crispy fried Cornish Brie with warm spiced cranberry chutney (V*)

Mini roast potatoes with chilli sea salt (VE*)

Peri-peri chicken skewers with garlic mayo

Charred Padrón peppers with chilli sea salt (VE)

Cauliflower & spinach pakoras with mango chutney (VE*)

Fig, cranberry & chestnut tartlets (V)

**Halloumi fries with spring onion, jalapeños,
sour cream and spicy Korean ketchup (V*)**

Mini chocolate brownies (V)

Mini mince pies (V)

*Please see main menu for further information. Terms and conditions for bookings and payments can be found on: www.pitcherandpiano.com/christmasterms

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MENU & TIPPLES

£29.95

per person for 3 courses

Drinks on arrival

Start the Christmas celebrations with a glass of our favourite Prosecco, Champagne or an alcohol free tipples for your guests as they arrive. Take a look at our Christmas drinks menu for our full range of festive cocktails and tipples. Cheers!

GLASS OF PROSECCO £5.95

GLASS OF MOËT & CHANDON £9.95

SEEDLIP GARDEN 108 & FEVER TREE INDIAN TONIC £6.50

Drinks Packages

Ask about our range of exclusive drinks packages, available to add to any booking. Choose from 10 bottles of selected beers for £45 or buy any 5 bottles of wine and get the 6th free!

Starters

CORNISH BRIE (V*)

Crispy fried Cornish Brie with warm spiced orange & cranberry chutney.

ROASTED PEPPER & MUSHROOM BRUSCHETTA (VE)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots.

ROASTED CARROT & SWEET POTATO SOUP (V)

Roasted carrot & sweet potato soup with harissa roasted chickpeas and toasted bloomer.

SMOKED HAM HOCK & CHICKEN TERRINE

Smoked ham hock, chicken & apricot terrine with sweet apple chutney and toasted sourdough.

SMOKED SALMON SALAD

Oak smoked salmon, beetroot & orange salad with horseradish cream.

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over* >

MENU & TIPPLES

Mains

CHRISTMAS TURKEY

Roasted turkey breast, crispy roast potatoes, pig in blanket, maple roasted root vegetables, chestnut & apricot stuffing, brussel sprouts and turkey gravy.

LEG OF LAMB

Braised lamb steak with creamy mash, tomato ratatouille and redcurrant gravy.

PAN-FRIED COD LOIN

Pan-fried cod loin with an almond & herb crust, crushed new potatoes, buttered kale and fennel butter sauce.

8oz SIRLOIN STEAK

Chargrilled sirloin steak, rustic chips, roasted vine tomatoes and Peppercorn sauce.
(+£3 Supplement)

MUSHROOM BOURGUIGNON PIE (VE)

Herbed vegan suet pastry with a rich button mushroom, shallot and red wine filling topped with flaky puff pastry, served with spiced red cabbage, kale, thyme roasted carrots and garlic roasted potatoes.

Desserts

CHRISTMAS PUDDING (V)

Steamed Christmas pudding with spiced apple compôte and brandy custard.

BAILEYS IRISH CREAM & WHITE CHOCOLATE CHEESECAKE (V)

White chocolate cheesecake with a Baileys Irish Cream & dark chocolate sauce.

WINTER BERRY ETON MESS (V)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue all drizzled with red berry coulis.

VEGAN CHOCOLATE CAKE (VE)

Rich chocolate cake topped with crumbled cookies, red berry coulis and vegan vanilla flavour ice cream.

CHOCOLATE DECADENCE (V)

Dark chocolate bowl filled with chocolate flavoured ice cream, dark chocolate mousse, salted caramel sauce, caramelised white chocolate and honeycomb chunks.

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VEGETARIAN & VEGAN

£29.95

per person for 3 courses

Starters

CORNISH BRIE (V*)

Crispy fried Cornish Brie with warm spiced orange & cranberry chutney.

ROASTED PEPPER & MUSHROOM BRUSCHETTA (VE)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots.

ROASTED CARROT & SWEET POTATO SOUP (V)

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VEGETARIAN & VEGAN

Main

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CHRISTMAS PUDDING (V)

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White chocolate cheesecake with a Baileys Irish Cream & dark chocolate sauce.

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VEGAN CHOCOLATE CAKE (VE)

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CHOCOLATE DECADENCE (V)

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