

# CHRISTMAS MENU 2023

AVAILABLE 27TH NOVEMBER TO 24TH DECEMBER

## Starters

VODKA & DILL SALMON GRAVADLAX WITH BEETROOT RELISH  
(GF)

WINTER VEGETABLE AND ROASTED TOMATO SOUP  
WITH ROSEMARY OIL  
(VEGAN, GF)

ROASTED PEPPER AND GOATS' CHEESE  
TARTLET WITH PESTO DRESSING  
(VEGETARIAN)

CHICKEN & DUCK LIVER PÂTÉ WITH  
RED ONION CHUTNEY & OLOROSO-SOAKED DRIED FRUITS

A FLUTE OF PROSECCO WITH OLIVES AND ALMONDS

## Mains

TURKEY, CRANBERRY & LEEK PIE  
WITH ROASTED ROOTS AND NEW POTATOES

CONFIT OF DUCK LEG WITH  
BRAISED RED CABBAGE AND PUY LENTILS  
(GF)

AUBERGINE, TOMATO AND CHICKPEA MILLEFEUILLE UNDER  
MELTED VEGAN CHEESE, WITH SWEET POTATO MASH AND SPINACH  
(VEGAN)

PORK BELLY WITH ORANGE AND FIVE SPICE,  
BUTTERED GARLIC GREEN BEANS AND CREAMY MASH  
(GF)

SALMON FILLET WITH BROWN SHRIMP BUTTER,  
CRUSHED NEW POTATOES AND BUTTERED GARLIC GREEN BEANS  
(GF)

## Desserts

CHRISTMAS PUDDING  
WITH MACERATED CHERRIES AND BRANDY ANGLAISE

CHOCOLATE AND CARDAMOM CHEESECAKE ON A GINGER BASE

LEMON POSSET WITH WARM, SPICED WINTER BERRIES  
(GF)

MARMALADE BREAD AND BUTTER PUDDING  
WITH DRAMBUIE ANGLAISE

ROSSI'S VEGAN ICE CREAM  
TOPPED WITH SPICED RASPBERRY AND CHERRY COMPOTE  
ON A SWEET PASTRY BISCUIT  
(VEGAN)

ARTISAN CHEESE SELECTION WITH RED ONION CHUTNEY

A GLASS OF PEDRO XIMENEZ WITH ALMOND BISCOTTI  
(VEGAN)

## To Finish

FILTER COFFEE & PETITS FOURS

£40



# TERMS & CONDITIONS

PICK UP THE TELEPHONE AND CALL 01702 614606 OR VISIT OUR WEBSITE AT [WWW.PIPEOFPORT.CO.YK/BOOKINGS](http://WWW.PIPEOFPORT.CO.YK/BOOKINGS) TO BOOK YOUR TABLE, PLEASE NOTE THAT YOU ARE ONLY ABLE TO BOOK A TABLE FOR UP TO 8 PEOPLE ONLINE, IF YOU WISH TO BOOK A LARGER TABLE, PLEASE GIVE US A CALL.

A £15.00 PER HEAD DEPOSIT IS REQUIRED TO SECURE YOUR BOOKING. THIS WILL BE CREDITED AGAINST YOUR BILL ON THE DAY. YOU WILL BE ASKED TO PAY THIS WHEN BOOKING ONLINE, OR BY CARD IF BOOKING OVER THE PHONE.

IF YOU PROVISIONALLY BOOK A TABLE WITH US, PLEASE NOTE THAT YOUR BOOKING WILL NOT BE CONFIRMED UNTIL THE DEPOSIT HAS BEEN PAID. PLEASE NOTE THAT ALL DEPOSITS MUST BE PAID WITHIN 4 WEEKS OF MAKING THE BOOKING OR BY THE 25TH NOVEMBER 2023, WHICHEVER IS SOONER. IF YOU DO NOT, WE MAY NOT BE ABLE TO HOLD YOUR TABLE.

IN THE EVENT OF THE NEED TO CANCEL OR REDUCE NUMBERS THE DEPOSIT WILL BE REFUNDED IN FULL, PROVIDED WE ARE GIVEN TWO FULL DAYS NOTICE PRIOR TO DAY OF YOUR RESERVATION.

FROM 27TH NOVEMBER TO 24TH DECEMBER, WE REGRET THAT WE ARE UNABLE TO SERVE OUR NORMAL MENU FOR PARTIES OF 6 OR OVER. SHOULD YOU WANT TO HAVE A FAVOURITE ITEM FROM OUR MENU, WE CAN ALWAYS ADD IT TO YOUR CHRISTMAS MENU.

TO HELP WITH EFFICIENT SERVICE, PRE-ORDERS ARE REQUIRED FOR PARTIES OF 10 AND ABOVE. WE WILL SEND YOU OUT A LINK CLOSER TO YOUR BOOKING DATE TO ENABLE YOU TO SUBMIT YOUR CHOICES.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.



## CHRISTMAS MENU

### 2023

OUR DICKENSIAN-STYLE CANDLELIT VENUE WITH MAHOGANY TABLES AND SAWDUST COVERED FLOORS IS ONE OF THE MOST ATMOSPHERIC VENUES IN TOWN. OUR FOOD IS FRESHLY MADE BY OURSELVES, AND WE ONLY USE TOP QUALITY INGREDIENTS FROM SOME OF THE BEST SUPPLIERS IN THE COUNTY.

WE HAVE ONE OF THE MOST COMPREHENSIVE WINE LISTS YOU'RE LIKELY TO FIND IN ESSEX AND HAVE TRAVELLED THE GLOBE, HUNTING OUT PRODUCTS OF PERSONALITY AND CREDIBILITY. WE LIST AROUND 150 WINES AND SERVE UP TO 30 BY THE GLASS & CARAFE. WE ALSO OFFER A WIDE RANGE OF CRAFT BEERS AND HANDMADE COCKTAILS.

