

Christmas 2021

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 over 120 wines and serve over 30 by the glass & carafe. We also offer a wide range of craft Beers and handmade Cocktails.

We look forward to seeing you soon!

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Christmas Menu 2021

Available 26/11 to 24/12

Mulled Wine on Arrival

Vodka & Dill Salmon Gravadlax with Beetroot
Relish
(GF)

Curried Cauliflower & Red Lentil Soup
(Vegan, GF)

Baked Camembert with Cranberry & Port Sauce
(Vegetarian)

Chicken & Duck Liver Pâté with Red Onion
Chutney & Oloroso-Soaked Dried Fruits

12 Hour Braised Steak Rossini on a Brioche
Crouste
Spinach, Pâté and a Mushroom & Madeira Sauce
(£7 supplement)

Turkey, Leek & Cranberry Pie
Roasted Roots, New Potatoes

Mushroom & Cashew Wellington, Spiced Salsa
Rossa
Garlic Spinach, New Potatoes
(Vegan)

Pork Belly with Orange & Five Spice
Buttered Garlic Green Beans, Creamy Mash
(GF)

Crab & Seafood Vol-au-Vent
Parmesan Crisp, Lobster Bisque
Garlic Spinach, New Potatoes

Christmas Pudding
Macerated Cherries & Brandy Anglaise

Salted Caramel Cheesecake
Ginger Biscuit Base

Lemon Meringue Ice Cream Sundae
(GF)

Chocolate Brownie
Hot Raspberries & Rossi's Ice Cream
(GF)

Artisan Cheese Selection, Red Onion Chutney
(£3 supplement)

Coffee & Petits Fours

2 courses £29

3 courses £34

Online Tasting Parties

Struggling to get everyone together in the same place? How about an Online Tasting Party? We've been running Zoom events for 18 months now and we're here and ready to host your own, private online tasting.

So how does it work ...

- We deliver samples to your door the day before the tasting (usually 8 different wines)
- We'll send you a Zoom meeting link to join at the allocated time
- We'll talk you through the wines, stopping every now and then to answer your questions
- Afterwards, we'll email you a link to a video of the tasting in case you missed anything

The cost of the tastings is £42 for 2 people or £26 for 1 person (minimum 20 guests).

We can create a tailored tasting theme for you, or you can select from any of the themes below:

- An Introduction to Wine Tasting
- Old World vs New World
- Festive Wines
- Classic Varieties

Gift Vouchers & Wine

If you're looking for the perfect gift this Christmas, we've got you covered!

We have a selection of wine cases, gift vouchers and WSET® courses in our online shop (<https://www.pipeofport.co.uk/shop>), but if you're looking for something a little more bespoke or for corporate gifts, please get in touch. We can offer gift packaging and UK wide delivery, as well as discounts for large orders.

Drop us a line at info@pipeofport.co.uk for more information about any of the above.

Terms & Conditions

Please read carefully

Pick up the telephone or visit our website 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 1st December 2021, 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 1st 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. A 10% discretionary service charge will be added to your final bill.