

# Eat Drink & be Merry



2-courses £20 3-courses £25

## starters

### Spiced tomato & red pepper soup

Crème fraîche. Balsamic. Toasted sourdough bread.

### Fig, parma ham & blue cheese salad

Watercress. Toasted walnuts. Pumpkin seed oil.

### Ham hock terrine

Caramelised cinnamon apple. Toasted brioche.

### Warm Jerusalem artichoke & goat's cheese salad

Parsnip. Pearl barley. Radicchio. Pine nuts.

### Smoked salmon roulade

Prawn. Cream cheese. Lemon oil. Rye bread.

## main

### Christmas turkey

Stuffed & hand-rolled breast. Sage, chestnut & apricot. Duck-fat roasties. Bacon-wrapped chipolata. Honey-roast parsnips & carrots. Pancetta sprouts.

### Boeuf bourguignon

Beef, mushrooms, pancetta, red wine & shallot sauce. Roasted winter veg. Potato dauphinoise.

### Pan-fried fillet of sea bass

Sautéed tenderstem broccoli. Cherry tomatoes & herb provençal. Crushed new potatoes.

### Venison steak

Celeriac & chestnut puree. Potato dauphinoise. Savoy cabbage. Blackberry sauce.

### Mushroom, chestnut & kale Wellington

New potatoes. Honey roast parsnips & carrots. Broccoli. Veggie gravy.

### Pytchley fillet or ribeye steak \* +£6 (supplement)

As you like it! - Chips. Peas. Grill garnish. Peppercorn sauce.

## pudd

### Traditional Christmas pudding

Vanilla icecream in a brandysnap basket, creamy brandy sauce.

### Panetone bread & butter pudding

Warm spicy orange. Custard or cream.

### Toffee apple cheesecake

Gingernut biscuit base. Silky cheesecake. Spiced apples. Toffee sauce. Cream.

### Mulled fruit crème brûlée

Burnt vanilla cream. Caramelised sugar crust. Mulled winter fruits. Shortbread finger.

### Rocky road yule log

Warm chocolate sponge roulade. Chocolate fudge icing. Shortcake biscuit. Mallows. Cream.

### Festive café gourmand

Coffee, bitesize christmas cake, mini mincepie, stollen bite.

## finally

### Cheese and biscuits \* +£6.95 (supplement)

Wensleydale with cranberries, stilton, mature cheddar, crackers, grapes, celery, festive chutney.

let  
THE  
*festivities*  
*begin...*  
CHRISTMAS 2018

The Pytchley is the perfect place to celebrate your special festive event. Our home-cooked menu offers carefully selected dishes that make the most of seasonal and local ingredients to offer choice and value in the Pytchley tradition.

This year we will also be offering our popular chargrilled fillet or rib-eye steak, cooked to your preference and served unpretentiously with chips, peas, grill garnish and complementary peppercorn sauce for a £6 per person supplement.

Available Tuesday 27th November until Christmas Eve, Monday 24th December inclusive. Lunch and Dinner.

**2-courses £20 3-courses £25**

#### Group bookings /pre-orders

Pre-ordering will be required for all parties of ten or more guests. All guests in the group are required to choose from the same menu and should decide in advance on either the **two course menu at £20, or three course menu at £25.**

Groups of fewer than ten guests will have the option of choosing from a combination of the Festive menu and our regular a la carte menu. Choices should be indicated using the group booking form available from reception and downloadable from [www.thepytchley.co.uk](http://www.thepytchley.co.uk).

A non-refundable deposit of £5 per person will be requested at the time of confirmation in order to secure your party's booking, and details of choices for pre-orders should be submitted a week ahead of your visit.

On Sundays throughout December this Festive Set menu will only be available for group bookings who have pre-ordered. Our popular traditional Sunday roasts including regular turkey roast will be available on Sundays throughout the festive season.

#### Special diets

We are able to offer gluten-free or dairy-free options for many of our dishes. If any of your group have any specific dietary restrictions and special menu requests, this should be agreed in advance with the Duty Manager or Event Organiser at The Pytchley.

Additionally, we are able to offer a fixed menu of more moderately portioned festive favourites created with our senior guests in mind. Ask to see if our special lunchtime **Christmas Seniors Menu** would suit your party.  
*Available weekdays from midday until 5pm.*

**2-course £13.50 3-course £16.50**

**Call 01788 510426 and speak to  
Event Organisers Christina or Emily to discuss your party's requirement**

