

CHRISTMAS



PITCHER
&
PIANO

TIS THE

With 29 years of experience organising the best Christmas parties – it has to be one of our favourite times of the whole year. So, we'd love for you to join in with the P&P festivities.

Celebrate Christmas with us and we'll delight you with a Christmas party to be really proud of. We've got a great selection of festive cocktails and delicious Christmas canapés and seasonal favourites all prepared and cooked freshly in-house.

Booking is easy.

Pop in and speak to a member of our team or take a look online at pitcherandpiano.com/christmas

PITCHER
&
PIANO

SEASON

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

CANAPÉS

FESTIVE FAVOURITES

£ 12.95

PER PERSON

Enjoy a tittle and savour the taste of our delicious and delicate Christmas canapés. A delightful start to the evening while your guests arrive.

PIGS
IN BLANKETS

CHICKEN LIVER
PARFAIT ON TOAST

SMOKED
HADDOCK FISHCAKES

CHICKEN LIVER
PARFAIT ON TOAST

TURKEY &
CRANBERRY STUFFING

PIGS IN
BLANKETS

TURKEY &
CRANBERRY STUFFING

WHIPPED
BRIE CROSTINI
(V)

GOAT'S
CHEESE BON BONS
(V)

SMOKED
HADDOCK FISHCAKES

MUSHROOM
RAREBIT
(V)

SMOKED
SALMON MOUSSE

ROAST POTATOES &
CRANBERRY MAYO
(V)

CHESTNUT,
SPINACH & LEEK FRITTERS
(V)

MUSHROOM
RAREBIT
(V)

CHESTNUT,
SPINACH & LEEK FRITTERS
(V)

PRAWN &
DILL MINI COCKTAILS

ROAST POTATOES
& CRANBERRY MAYO
(V)

MINI
MINCE PIES
(V)

GOAT'S
CHEESE BON BONS
(V)

WHIPPED
BRIE CROSTINI
(V)

MINI
CHOCOLATE BROWNIES
(V)

MINI
MINCE PIES
(V)

CANAPÉS

FINER TWISTS

£ 15.95

PER PERSON

Our second selection of canapés offers a finer twist on festive favourites. Match with a perfect liquid complement to help you on your merry way.

FEASTING

THE MAIN EVENT

2 COURSES **£ 20.95** PER PERSON

3 COURSES **£ 25.95** PER PERSON

Our chefs have created the perfect feast for you to indulge in this Christmas. So, whether you fancy two or three courses, our menu is full of delicious recipes and seasonal favourites all prepared and cooked freshly in-house. Our food is gonna knock your Christmas stockings off!

TO START

CHICKEN LIVER PÂTÉ
SOURDOUGH TOAST AND MULLED PEAR & APPLE CHUTNEY

WHIPPED BRIE CROSTINI (V)
CANDIED WALNUTS & ROASTED BEETS

SMOKED HADDOCK
MUSTARD CRUSHED NEW POTATOES AND SOFT POACHED HEN'S EGG

HONEY-ROASTED PARSNIP & CHESTNUT SOUP (V)
SERVED WITH CRUSTY BREAD

STILTON, RED CHICORY & GRAPE SALAD
BACON CRISPS & PICKLED PINK ONION

TO FOLLOW

ROAST TURKEY
ROAST POTATOES, HONEY-ROASTED CARROTS & PARSNIPS, STICKY RED CABBAGE, BRUSSELS SPROUTS & CHESTNUTS, CRANBERRY & ORANGE STUFFING, PIGS IN BLANKETS AND PROPER GRAVY

GRILLED COD LOIN
MUSTARD & HERB CRUST, BUTTERED KALE AND OLIVE OIL MASH

CHAR-GRILLED SIRLOIN STEAK
SKIN-ON CHIPS, GRILLED TOMATO, FLAT MUSHROOM AND A CHOICE OF BÉARNAISE OR PEPPERCORN SAUCE

BRAISED LAMB SHANK
SWEET POTATO PUREE, GARLIC GREEN BEANS AND ROSEMARY GRAVY

HONEY-ROASTED SQUASH, BALSAMIC RED ONION & SPINACH WELLINGTON (V)
ROAST POTATOES, BRUSSELS SPROUTS & CHESTNUTS AND RED PEPPER SAUCE

TO FINISH

CHRISTMAS PUDDING (V)
AND OF COURSE THE BRANDY SAUCE

VANILLA & LEMON CHEESECAKE (V)
RED BERRY COULIS AND CLOTTED CREAM

DARK CHOCOLATE TART (V)
VANILLA FLAVOURED ICE CREAM

SPICED APPLE & PEAR CRUMBLE (V)
VANILLA CUSTARD

BRITISH CHEESE PLATE
OUR FAVOURITE CHEESES, CRACKERS, GRAPES AND CHUTNEY

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes it means it's perfect for vegetarians. Our food is also GM-free. Some of our fish and poultry dishes might contain bones.

WINES & SPARKLES

These are just some of our favourite wines and fizz to toast the festive season. There are plenty more to choose from in our main drinks menu. Also, just a little note to let you know that all % ABVs are subject to change with each vintage but we always try to give you the most up to date information on our wines. All wines and fizz are subject to availability. Occasionally we may have to substitute wines for an alternative of equal value.

WHITE	125ML	175ML	250ML	BOTTLE
MOMENTI, TREBBIANO GRECHETTO VERMENTINO ITALY. 12%	£ 3.00	£ 4.40	£ 5.80	£ 16.75
LA VOTTE, PINOT GRIGIO ITALY. 12%	£ 3.45	£ 5.05	£ 6.65	£ 19.25
FOUNDSTONE, UNOAKED CHARDONNAY AUSTRALIA. 14.2%	£ 3.65	£ 5.35	£ 7.05	£ 20.50
FAULTLINE, MARLBOROUGH SAUVIGNON BLANC NEW ZEALAND. 13%	£ 4.30	£ 6.35	£ 8.40	£ 24.50
FUSIL DE CHASSE, POUILLY FUMÉ FRANCE. 12.5%				£ 28.95

RED	125ML	175ML	250ML	BOTTLE
MOMENTI ROSSO ITALY. 11.5%	£ 3.00	£ 4.40	£ 5.80	£ 16.75
EL CAMINO, MALBEC ARGENTINA. 13%	£ 3.35	£ 4.90	£ 6.45	£ 18.75
FOUNDSTONE, SHIRAZ AUSTRALIA. 14%	£ 3.75	£ 5.50	£ 7.30	£ 21.25
SAINT CLAIR TUATARA BAY, PINOT NOIR NEW ZEALAND. 13.5%	£ 4.90	£ 7.20	£ 9.55	£ 28.00
ANTARIO, BAROLO DOCG ITALY. 13.5%				£ 30.75

ROSÉ	125ML	175ML	250ML	BOTTLE
SACCHETTO, PINOT GRIGIO BLUSH ITALY. 12%	£ 3.35	£ 4.90	£ 6.45	£ 18.75
DUCA DI CASTELMONTE, FIORILE ROSATO DI SICILIA SICILY. 13%	£ 3.50	£ 5.15	£ 6.80	£ 19.75

CHAMPAGNE & SPARKLING	125ML	BOTTLE
FAVOLA, PROSECCO ITALY. 11.5%	£ 5.00	£ 27.00
MOUTARD GRAND CUVÉE BRUT FRANCE. 12%	£ 7.95	£ 45.00
MOUARD PÈRE ET FILS ROSÉ FRANCE. 12%		£ 50.00
MOËT & CHANDON NV BRUT FRANCE. 12%		£ 55.00
MOËT & CHANDON NV ROSÉ FRANCE. 12%		£ 60.00
VEUVE CLICQUOT BRUT FRANCE. 12%		£ 65.00
VEUVE CLICQUOT ROSÉ FRANCE. 12.5%		£ 75.00
DOM PÉRIGNON BRUT FRANCE. 12.5%		£ 135.00
KRUG GRANDE CUVÉE FRANCE. 12%		£ 165.00



COCKTAILS & FUN

CHRISTMAS COCKTAILS

CHOCOLAT ORANGE £ 8.45
KETEL ONE VODKA, TIA MARIA, GRAND MARNIER, BAILEYS CHOCOLAT LUXE, MILK & CREAM AND ORANGE BITTERS

SANTA'S TIPPLE £ 7.70
TANQUERAY GIN, PROSECCO, COINTREAU, BLACKBERRIES AND LEMON JUICE

EGGNOG £ 7.70
HAVANA CLUB ESPECIAL RUM, VANILLA SUGAR SYRUP, DOUBLE CREAM, MILK AND PASTEURISED EGG

THE PORT OF ST. NICK £ 8.45
KRACKEN BLACK SPICED RUM, PORT, LIME JUICE AND SUGAR SYRUP

BRANDY ALEXANDER £ 7.70
COURVOISIER VS COGNAC, CHOCOLATE LIQUEUR AND DOUBLE CREAM

CHRISTMAS SPARKLE £ 8.70
PIMM'S BLACKBERRY & ELDERFLOWER AND PROSECCO

CHRISTMAS SHOTS

SANTA'S JÄGERBOMB £ 4.85
FRANGELICO, JÄGERMEISTER AND RED BULL

BAILEYS OVER ICE £ 5.35

BAILEYS CHOCOLAT LUXE £ 6.40

CHRISTMAS TIPPLES

MULLED WINE £ 4.00

MULLED REKORDERLIG WINTER CIDER £ 3.50

PORT

GLASS BOTTLE

GRAHAM'S LATE BOTTLED VINTAGE PORT £ 5.00 £ 25.00

SHARING BUCKETS

RED STRIPE 4 BOTTLES / £ 10.00

SOL 4 BOTTLES / £ 10.00

OLD MOUT CIDER 4 BOTTLES / £ 15.00

PERONI 12 BOTTLES / £ 30.00

SOFT & FRUITY

CRANBERRY SPRITZ £ 3.50
ELDERFLOWER PRESSÉ, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE AND SUGAR SYRUP

PEPSI 8 BOTTLES / £ 10.00

COFFEE LIQUEURS

£ 4.50

BAILEYS COINTREAU

JAMESON PATRÓN XO CAFÉ

TIA MARIA KAHLÚA

HOT DRINKS

BREW TEA CO. £ 2.20

ENGLISH BREAKFAST, EARL GREY, MOROCCAN MINT, GREEN TEA, FRUIT PUNCH OR DECAFFEINATED TEA

FILTER COFFEE £ 2.20



OUR GIFTS TO YOU

PROSECCO ON THE HOUSE


Celebrate the festive season in style with a glass of Prosecco on the house. All you need to do is make sure your Christmas meal is booked and the deposit is paid for by the 30th September 2015.

ENJOY 20% OFF

We've kept this simple. Book your Christmas party for a Sunday or Monday and get 20% off your food bill.

A LITTLE THANK YOU

For choosing us we'll give you a £20 gift voucher to spend at Pitcher & Piano in 2016.



RULES OF PLAY

Thank you for choosing to book your Christmas party with us. We can't wait to help you organise the best Christmas do! To make sure your Christmas party goes off without a hitch we've put together some terms and conditions just to make sure that everything goes smoothly.

PAYMENT & DEPOSIT

1. Your Christmas booking with us is confirmed once we have received a booking form with your signature and also your non-refundable deposit payment. You can download this booking form at pitcherandpiano.com/christmas.
2. For all drinks and canapé bookings we'll need a 25% deposit of the total amount please.
3. For all sit down meals we'll need a deposit of £5 per person please.
4. We'll make sure that your deposit is deducted from your final bill.
5. We never charge for reserving an area of our bar, however, depending on the date of your booking and number of people we may require a minimum spend but we'll let you know when you make your booking with us.
6. If you are paying by company cheque please make sure that you pop in with your cheque at least 10 working days before your Christmas party so that we can make sure funds are cleared.
7. All outstanding balances must be paid on or before the day of your Christmas party – unfortunately we can't invoice for payment after your event.

CHANGES & CANCELLATIONS

1. We understand that things change and the number of guests may increase or decrease – if this happens we'll just need the final number attending your Christmas party at least 7 working days before your booking.
2. If, for whatever reason, a guest at your party can't make it, please call the bar at least 24 hours before you are due to arrive for your Christmas booking otherwise we will have to charge you for the full menu price of £20.95 for 2 courses or £25.95 for 3 courses.

OFFERS

1. To take advantage of our offer of a free Prosecco reception, your Christmas meal must be booked and the deposit paid on or before 30th September 2015.
2. A free Prosecco reception will include one glass (125ml) of Prosecco per person at your Christmas meal.
3. To receive 20% off your total food bill for a sit down meal or canapé booking, your party must be held on a Sunday or Monday up until and including 14th December 2015.
4. One party organiser for each Christmas party booking will receive a £20 gift voucher on the day of the booking, as a thank you for choosing Pitcher & Piano. This gift voucher can be used in exchange for food and drink at any Pitcher & Piano between 1st January and 31st January 2016, depending on New Year opening times. Your gift voucher can't be exchanged or sold for cash.

A FEW FINAL BITS

1. When you confirm your final numbers we will also need your full menu choices at least 14 working days before your booking, so it gives us plenty of time to prepare.
2. We would be really grateful if you could arrive on time for your Christmas booking – it will help make your booking go as smoothly as possible. If you do think you'll be late please give us a call.
3. All guests attending your Christmas party must be over the age of 18 years old and if any of your guests look younger than 25 please ensure they bring a valid passport or driving license as proof of identification and age.
4. And finally, if there is anything we can do to make your Christmas bash extra special just let us know – we love a challenge!





PITCHER
&
PIANO