



# PITCH SIDE BRASSERIE

AT CHRISTMAS



Join us this festive season in the Pitch Side Brasserie, where we will be serving a delicious festive menu, providing you with 3 courses and tea/coffee

Friday & Saturday evenings will also feature live vocal performances to entertain you whilst you dine.

# FESTIVE MENU

THURSDAY, FRIDAY & SATURDAY

To Start:

Winter vegetable soup, sourdough bread  
(V, VG, DF, GF)

Homemade festive pâté, croutes, port onion relish

Baby baked camembert, apple chutney, winter leaves, toasted sourdough bread  
(V, GF)

Salmon, tomato & basil wellington, tomato butter sauce

Steamed black pudding, sweet wine & pink peppercorn shallots, mustard sauce (DF)



Dessert:

Traditional Christmas pudding with brandy sauce

Vanilla panna cotta, spiced orange & cherry compote, almond croquant & lemon shortbread (contains nuts)

Baileys cream and white chocolate torte, chocolate ganache & caramel crumb

Festive bread and butter pudding, spiced custard

**Upgrade dessert to cheese & biscuits for  
£2.50**



Main Course:

Traditional roast turkey dinner with all the trimmings  
(GF & DF available – advise server)

Mushroom & spinach filo wellington with celeriac sauce with all the trimmings (V)

Roasted quorn fillet marinated in festive herbs served with all the trimmings  
(VG)(DF)(GF) (V)

Pan fried sea bass, wilted spinach, potato & chive purée, shallot & red wine sauce (DF, GF)

Slow cooked beef in red wine, leek & potato rosti, roasted root vegetables (DF,GF)

Pan fried rump of lamb, “hot-pot” potatoes, fine greens, rosemary jus  
(served pink) (GF) (£3 supplement)

GF = GLUTEN FREE / DF = DAIRY FREE  
V = VEGETARIAN / VG = VEGAN

SPECIAL DIETARY DESSERT MENU  
ALSO AVAILABLE - WE CANNOT GUARANTEE  
A NUT FREE ENVIRONMENT

TO BOOK PLEASE CALL 01942 487 878



# PITCH SIDE BRASSERIE

AT CHRISTMAS



Join us this festive season in the Pitch Side Brasserie, we will be serving a delicious festive Sunday lunch menu providing you with 3 courses and tea/coffee

Our festive Sunday lunch menu will be served between 12pm & 4pm

Tables are available for up to 6 people, (government guidance applies)

## SUNDAY MENU

SUNDAY 6TH DECEMBER  
ADULTS: £16.95 / U10'S £9.00

To Start:

Rustic tomato soup, sourdough bread  
(V, VG, DF, GF)

Homemade festive pâté, croutes, shallot relish

Mushroom & brie tart with sweet onion and rocket salad (V)

Salmon fishcake, tartare sauce (DF)



Dessert:

Traditional Christmas pudding with brandy sauce

Minced meat & apple crumble with custard (V)

Mulled winter berry cheesecake

**Upgrade dessert to cheese & biscuits for £2.50**



Main Course:

Traditional roast turkey dinner with all the trimmings  
(GF& DF available – advise server)

Marmalade glazed festive ham, served with all the trimmings  
(GF& DF available – advise server)

Lancashire cheese & onion pie, triple cooked chips, festive vegetables (V)

Open homity pie, spinach, onions and vegan cheese served with roast potatoes and festive vegetables (VG, DF, V)

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## CHILDRENS MENU

THURSDAY, FRIDAY &  
SATURDAY

Winter vegetable soup, sourdough  
bread  
(V, VG, DF, GF)

Garlic bread (V)

Festive melon with mulled berries  
(VG, GF, DF)



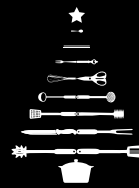
Mini roast turkey dinner with all the  
trimmings  
(GF & DF available – advise server)

Breaded haddock goujons, French fries  
and garden peas (DF)

Penne pasta Neapolitan sauce,  
parmesan cheese (VG, DF, GF)



Festive knickerbocker glory



## DATES & PRICING

### THURSDAYS

10th & 17th December  
3 course meal with tea & coffee  
Adults £20 / U10's £10

### FRIDAYS

11th & 18th December  
3 course meal plus tea & coffee  
Live singer  
Adults £25 / U10's £12.50

### SATURDAYS

5th, 12th & 19th December  
3 course meal plus tea & coffee  
Live singer  
Adults £25 / U10's £12.50



## PITCH SIDE BRASSERIE

AT CHRISTMAS



Reservations are available between  
5pm and 8pm. Tables are assigned  
for a maximum of 2 hours.

Tables are available for up to 6  
people maximum  
(government guidance applies)

A non refundable or transferrable  
50% deposit per person is required at  
the time of booking.

Live vocal performances on Friday &  
Saturday evenings only, between  
6pm and 9pm.

A pre-order is required 7 days  
prior to reservation for Thursday,  
Friday & Saturday bookings.

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