


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

CANAPÉ MENU



£15.95 FOR A
MINIMUM OF
10 PEOPLE

These festive favourites will tickle
your taste buds as you wait
for your guests. Psst! Canapés
are always best served
with cocktails.

ROAST BUTTERNUT SQUASH
& HAZELNUT ARANCINI (V)*

CAULIFLOWER & SPINACH
PAKORAS WITH MANGO
CHUTNEY (VE)*

SMOKED SALMON & PRAWN
MOUSSE CROSTINIS

CHARRED PADRÓN PEPPERS
WITH CHILLI SEA SALT (VE)

CRISPY FRIED CORNISH BRIE WITH
CRANBERRY & CHILLI JAM (V)*

FIG, CRANBERRY &
CHESTNUT TARTLETS (VE)

HALLOUMI FRIES WITH
SPRING ONION, JALAPEÑOS,
SOUR CREAM AND SPICY
KOREAN-STYLE KETCHUP (V)*

PERI-PERI CHICKEN SKEWERS
WITH GARLIC MAYO

HONEY & THYME-GLAZED
PIGS IN BLANKETS

MINI ROAST POTATOES WITH
CHILLI SALT (V)

MINI MINCE PIES (V)
MINI DARK CHOCOLATE BROWNIES (V)

*Please see main menu for further information. Terms and conditions for bookings
and payments can be found on: www.pitcherandpiano.com/christmasterms


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SET MENU

£26.95 PER PERSON FOR THREE COURSES

£22.50 PER PERSON FOR TWO COURSES

(SUNDAY–WEDNESDAY 12PM–3PM)



Start the festive celebrations with a glass of your favourite sparkling tipple.

Glass of Prosecco

£5.00

Feeling fancy? Upgrade to a glass of Moët & Chandon

£9.00

Take a look at our Christmas drinks menu for our full range of festive cocktails!

STARTERS

CORNISH BRIE (V)*

Crispy fried Cornish Brie with cranberry & chilli jam and crème fraîche

CHICKEN LIVER PÂTÉ

Smooth chicken liver pâté with plum & ginger chutney and charred sourdough

ROAST CARROT & RED LENTIL SOUP (V)

Spiced carrot & red lentil soup with harissa-roasted chickpeas and charred sourdough

ROASTED PEPPER & MUSHROOM BRUSCHETTA (VE)

Roasted red pepper and sautéed chestnut mushrooms on toasted sourdough with balsamic glaze and pea shoots

SMOKED SALMON MOUSSE

Oak-smoked salmon & prawn mousse with a beetroot & orange salad and crostini bread

SET MENU

MAINS



CHRISTMAS TURKEY

Roasted turkey breast, crispy roast potatoes, pigs in blankets, maple-roasted root vegetables, chestnut & apricot stuffing, Brussels sprouts and turkey gravy

SLOW-COOKED BEEF

Slow-cooked braised beef, horseradish mash, glazed carrots, crispy onions, bacon lardons and beef gravy

PAN-FRIED COD LOIN

Pan-fried cod loin with an almond & herb crust, crushed new potatoes, buttered kale and fennel butter sauce

MUSHROOM & CHESTNUT PUDDING (V)

Sautéed mushroom, chestnut & tarragon suet pudding, thyme-roasted potatoes, maple-roasted root vegetables, kale and vegetable gravy

8oz SIRLOIN STEAK

Chargrilled sirloin steak, rustic chips, roasted vine tomatoes and peppercorn sauce
(+£4 Supplement)

FESTIVE BUTTERMILK CHICKEN BURGER

Crispy Cajun chicken breast with melted Brie, little gem lettuce, beef tomato and cranberry & chilli jam

DESSERTS



BAILEYS ORIGINAL IRISH CREAM & WHITE CHOCOLATE CHEESECAKE (V)

White chocolate cheesecake with a Baileys Original Irish Cream & dark chocolate sauce

CHOCOLATE DECADENCE (V)

Dark chocolate bowl filled with vanilla pod ice cream, chocolate mousse, black cherry sauce and honeycomb chunks

FESTIVE STICKY TOFFEE PUDDING (V)

Warm sticky toffee pudding with caramel sauce and cinnamon custard

WINTER BERRY ETON MESS (V)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue all drizzled with red berry coulis

VEGAN CHOCOLATE CAKE (VE)

Rich chocolate cake topped with crumbled cookies, red berry coulis and vegan vanilla flavour ice cream

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VEGETARIAN & VEGAN

£26.95 PER PERSON FOR THREE COURSES

£22.50 PER PERSON FOR TWO COURSES

(SUNDAY–WEDNESDAY 12PM–3PM)

STARTERS

CORNISH BRIE (V)*

Crispy fried Cornish Brie with cranberry & chilli jam
and crème fraîche



ROASTED PEPPER & MUSHROOM BRUSCHETTA (VE)

Roasted red pepper and sautéed chestnut mushrooms on
toasted sourdough with balsamic glaze and pea shoots

ROAST CARROT & RED LENTIL SOUP (V)

Spiced carrot & red lentil soup with harissa-roasted
chickpeas and charred sourdough



MAIN

MUSHROOM & CHESTNUT PUDDING (VE)

Sautéed mushroom, chestnut & tarragon suet pudding,
thyme-roasted potatoes, maple-roasted root vegetables,
kale and vegetable gravy



VEGETARIAN & VEGAN

DESSERTS

FESTIVE STICKY TOFFEE PUDDING (V)

Warm sticky toffee pudding with caramel sauce and cinnamon custard

BAILEYS ORIGINAL IRISH CREAM & WHITE CHOCOLATE CHEESECAKE (V)

White chocolate cheesecake with a Baileys Original Irish Cream & dark chocolate sauce



WINTER BERRY ETON MESS (V)

Rich mixed berry compôte with a raspberry sorbet, vanilla pod ice cream and crushed meringue all drizzled with red berry coulis

VEGAN CHOCOLATE CAKE (VE)

Rich chocolate cake topped with crumbled cookies, red berry coulis and vegan vanilla flavour ice cream

CHOCOLATE DECADENCE (V)

Dark chocolate bowl filled with vanilla pod ice cream ice cream, chocolate mousse, black cherry sauce and honeycomb chunks



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TERMS & CONDITIONS

PAYMENT & DEPOSIT

Please note that all bookings are provisional even if a deposit has been paid. In particular, if any of our pubs are required to close as a result of a local lockdown or government guidelines, all affected bookings would unfortunately have to be cancelled, but any deposit paid would be refunded in full.

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £5 deposit per person is required for all sit down meals. Simply contact the restaurant directly once you have made your booking with us, and arrange payment. We'll make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/cancellations, as detailed below. We never charge for reserving a private area, 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. We may also ask you for a deposit payment for group bookings of drinks or canapés, but again, we'll let you know at the time of booking. If you are paying by company cheque please make sure that you pop in with your cheque at least 14 working days before your Christmas event so that we can make sure funds are cleared. All outstanding balances and deposit payments must be paid on or before the day of your Christmas event – unfortunately we can't invoice for payment after your event.

CHANGES & CANCELLATIONS

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 event at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us and cancel at least 24 hours before you are due to arrive for your Christmas event otherwise we will have to charge you the full deposit amount of £5 per person. We will also charge the full deposit amount in the event of no-shows.

OFFERS

To take advantage of our free Prosecco reception your Christmas sit down meal must be booked and your deposit paid on or before 31st October 2021. Full offer terms and conditions apply. The free Prosecco reception will include one glass (125ml) of Prosecco per guest. A soft drink will be offered as an alternative, and no cash alternative is available.

A FEW FINAL BITS

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. 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. 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. Alcohol is not available to persons under 18 years of age. All prices include VAT. Your data is held and processed in accordance with our privacy policy at www.pitcherandpiano.com/privacy.

Data controller: Pitcher & Piano 4th Floor, 36 Bennetts Hill, Birmingham, B2 5SN.

