



Key West

AT BOURNEMOUTH PIER

CHRISTMAS MENU

STARTERS

Winter-Warmer Roasted Butternut Soup (V) (GF) (VG)

Homemade Roast butternut squash soup topped with roast pumpkin seeds, served with oven-warm bread for the ultimate festive comfort.

Classic Prawn Cocktail (GF)

Succulent king prawns served on a base of cucumber & tomato, drizzled with traditional Marie Rose sauce.

Duck & Orange Parfait

Duck & orange parfait, served alongside a crisp garden salad & artisan Melba toast.

Winter Roast Mushroom Bruschetta (V)

Oven-roasted mushrooms, served on a bed of toasted artisan Walnut Sourdough bread. Served oven-warm for a delicious blend of crunchy, nutty & savoury flavours.

DESSERTS

Homemade Sticky Toffee Pudding

A comforting homemade classic: rich, moist toffee sponge smothered in a warm, decadent toffee sauce & served with cool vanilla ice cream.

Winter Poached Pear (GF) (V)

Red wine-poached pear served with a refreshing blood orange sorbet & a garnish of candied orange. A beautifully balanced winter dessert.

Warm Chocolate Brownie (GF)

A warm, gooey chocolate brownie smothered in rich chocolate sauce & served with a side of fresh Chantilly cream. A comforting festive treat.

Classic Eton Mess (GF) (V)

Traditional crushed meringue & whipped cream, layered with strawberry sauce & a medley of fresh fruit compote.

MAINS

Festive Roast Turkey (GFO)

Succulent roasted turkey, rolled & filled with seasonal stuffing. Served with all the festive trimmings: crispy pigs in blankets, a golden Yorkshire pudding, & honey-roasted carrots. Accompanied by maple-glazed sprouts, roast parsnip, & our signature duck-fat roast potatoes—all finished with a ladle of rich turkey jus.

Slow Cooked Herb-Crusted Cod Loin

Herb-crusted slow-cooked cod loin, served with a chive potato cake & a rich butternut squash velouté. Complimented by honey-glazed carrots & crispy kale.

Crispy Roasted Pork Belly (GFO)

Crispy roasted pork belly, served with duck-fat roast potatoes, honey-roasted carrots, roast parsnip, & a Yorkshire pudding. Drizzled with a rich port and pork jus.

Beetroot & Lentil Wellington (V) (GF) (VG)

A hearty beetroot, mushroom & lentil-infused wellington in a crisp vegan crust. Served with honey-roasted carrots, parsnip, roasted sprouts & a signature-rich vegan gravy.



Includes Key West Party DJ
playing until late, Christmas Crackers, etc.

THREE COURSES - £43.95

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

(VGO) Vegan option available | (GFO) Gluten free option available

