



PYRA CANDLELIGHT DINNER

SATURDAY 16th DECEMBER 2023

PARKSTONE YACHT CLUB

Tickets £48.00 per person

7.00pm (Carriages at midnight – Music will finish by 11.30pm)

Prize Giving & Festive 3 Course Dinner

BRING CASH for Charity Raffle (Charity to be confirmed)

Dress Code: Black Tie / Smart Evening Wear

Dance the night away to the rhythm and swing of Paul Walker Swings!

Contact for Booking:	Boat Name:
Telephone Number:	E-Mail:

- Please list the guests attending on your table including yourself and add codes as shown on the menu attached – please add any additional dietary requirements in the notes below and these will be passed on to the catering team
- We will endeavour to seat group bookings together but please use the notes column for any special requests.

	Guest Name	Starter Code	Main Code	Dessert Code	Notes / Dietary Requirements
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Completed booking forms and full payment must be received before **Friday 1 December**

Please download this form, complete and return **By E-mail** to: social@pyra.org.uk

PAYMENTS – By BACS to: PYRA, 30:96:73, 01160457

Please include “CDL” and BOAT NAME so that characters used are minimised

For any further queries please contact by Email social@pyra.org.uk or telephone 07710 779166



Christmas Menu 2023

Starters

Celery & Dorset Blue Vinny Cheese Soup with Croutons & Bacon Bits (GF) [code: SP]

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Chicken Liver Pate with Real Ale Chutney and Toasted Brioche [code: CL]

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Prawn & Cucumber Salad with Mint & Coriander Mayonnaise (GF) [code: PC]

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Pineapple, Melon and Mango with Lime and Maple Syrup (GF) (V) (Vg) [code: PM]

Main Courses

Roast Norfolk Turkey, Chestnut Stuffing, Pigs in Blanket, Cranberry Sauce, Gravy [code: T]

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Braised Dorset Beef with Mushrooms, Button Onion & Red Wine Jus (GF) [code: B]

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Slow Roasted Rump of Lamb with Redcurrant & Rosemary Jus (GF) [code: L]

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Pan Fried Fillet of Salmon with Mediterranean Vegetables Basil Oil (GF) [code: S]

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Chestnut, Spinach & Wild Mushroom Orzo, Parsley Oil (V) [code: C]

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Pea and Mint Tortellini in a Parsley and Shallot Velouté (V) (Vg) [code: P]

All served with Roast Potatoes & Seasonal Vegetables

Desserts

Christmas Pudding with Brandy Sauce (Vg*) [code: CP]

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Lemon Sabayon Tartlet with Honeyed Mascarpone Cream, Fruits of the Forest [code: LT]

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Chocolate Cream and Kirsch Flavoured Black Cherries (Vg*) [code: CC]

Mince Pies & Coffee

(V) Vegetarian (Vg) Vegan (GF) Gluten Free
(Vg*) Can be Vegan with advance notice

Please advise of any specific dietary needs or allergies at time of booking