

Piermasters restaurant



Happy New Year from Piermasters!

Our January menu has exciting new fish, seafood, game and meat dishes, with ingredients sourced from local farmers and fishermen. To complement these local dishes, Head Chef Graham Ledwith has designed new sauces including champagne butter and Avrugar caviar, selected to complement and enhance the flavours of the dishes. Our Pastry Chef is also tempting you with his assiette of chocolate, as well as warm winter desserts including chocolate rice pudding with Salcombe clotted cream, or the famed Piermasters' vanilla pod crème brûlée.

We are now offering a two course set lunch menu for only £10.00 + a free glass of red or white wine. We are happy to tell you that the free glass of wine is also being offered on our pre-theatre menu two course at only £12.95.

We invite you and your loved one to celebrate Valentines Day with a six course dinner on February 14th. The menu is attached with this newsletter and special dietary requirements can be catered for.

Please phone us on 01752 229 345 or email us on Piermasters.food@yahoo.co.uk for bookings.

**This voucher entitles the holder to 10% off their food bill
maximum of 4 people per voucher.**

Valid in January & February 2010

This voucher can only be used in conjunction with the full à la carte menu
and will not be valid on the lunch, theatre or Valentines set menus

Voucher no-001

01752 229 345

www.piermastersrestaurant.com