

# Festive



## SET MENU



### **Vegetable Soup of the day** (v\*, vegan\*, gf\*) £5.95

Topped with crispy croutons and herb oil and served with fresh bloomer

### **Garlic Mushrooms on Toast** (v, gf\*) £6.95

Wild and button mushrooms in our creamy garlic sauce on chargrilled garlic buttered ciabatta topped with shaved parmesan, truffle oil and watercress

### **Chicken Liver Parfait OR Ham Hock and Leek Terrine** (gf\*) £6.95

Both served with toasted ciabatta, mixed leaves, apple and pear chutney and cherry tomato

### **The Peacock's Prawn Cocktail** (v) £7.95

Fresh Atlantic prawns in our Marie Rose sauce topped with paprika on a bed of Iceberg lettuce and served with wedge of lemon, mini Bloody Mary and buttered brown bloomer

### **The Peacock's Festive Tapas** £7.95 for one or £12.95 for two

Pig in blanket(s), pork stuffing, honey glazed parsnip(s), Brussel sprouts, cranberry sauce, roasties and our red wine gravy

### **Confit Belly Pork** (gf\*) £14.95

Slow roasted over night and served with bubble and squeak, buttered tender-stem broccoli, honey glazed carrots, our apple and pear chutney, crackling and red wine gravy  
(add a Yorkshire pudding for an extra 95p)

### **Roast Chicken Breast** (gf\*) £14.95

Served with Yorkshire pudding, roast potatoes, honey roasted parsnips, buttered mixed greens, glazed carrots, pig in blanket, our stuffing, red wine gravy and cranberry sauce  
(add a Yorkshire pudding for an extra 95p)

### **Salmon Fillet** (gf) £15.95

Marinated and cured with cider, lemon and dill then pan fried and served with herb mashed potato, buttered green beans, petit pois and a lemon butter sauce

### **Moroccan Vegetable Tagine** (gf\*, vegan) £12.95

Courgettes, peppers, aubergine, chickpeas, pitted dates, all cooked with our Moroccan-spiced tomato sauce and served with fluffy turmeric rice

### **Festive Pie** £14.95

Turkey breast, pork stuffing, potato, parsnip and cranberry shortcrust pie served with Brussel sprouts, honey glazed carrots and our red wine gravy

### **Mushroom, Cranberry, Brie and Hazelnut Wellington** (v) £13.95

Served with roast potatoes, honey roasted parsnips, buttered mixed greens, glazed carrots, cranberry sauce and our vegetarian gravy  
(add a Yorkshire pudding for an extra 95p)

### **Flaming Christmas Pudding** (v) £6.95

Served with a dollop of our brandy and rum sauce

### **Triple Chocolate Brownie** (gf\*) £7.95

Served with our rich triple chocolate sauce and Movenpick vanilla ice cream

### **Festive Crème Brulee** £6.95

Gingerbread flavoured crème brulee served with fresh berries and a brandy snap

(for pre-orders from 30<sup>th</sup> November – 22<sup>nd</sup> December, Mon – Sat)

Here at The Peacock at Barlow we believe every guest deserves to enjoy great food. If you or any of your guests have an allergy or dietary restriction please inform the team of when placing your order and our chefs will be more than happy to accommodate your needs. (v) – vegetarian, (gf) – non gluten containing, (gf\*) – non-gluten containing option available.

