

Festive Set Menu

Vegetable Soup of the day £5.95

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

Garlic Mushrooms on Toast (v) £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

Confit Belly Pork (gf*) £14.95

Slow roasted over night and served with bubble and squeak, buttered tenderstem 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, chipolata/pig in blanket, our stuffing, red wine gravy and cranberry sauce

Fillet of Sea Trout (gf*) £14.95

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

Moroccan Vegetable Tagine (gf* vegan) £11.95

Courgettes, peppers, aubergine, chickpeas, pitted dates, all mixed in a Moroccan-spiced tomato sauce, served with turmeric rice

Bangers and Mash (gf*) £12.95

Multi award winning Derbyshire sausages with our creamy mashed potato, wholegrain mustard and onion gravy and topped with fresh herbs (vegetarian and gluten free options available) (add a Yorkshire pudding or buttered cabbage for an extra 95p each)

Flaming Christmas Pudding (v) £6.95

Served with a dollop of our brandy and rum sauce

Triple Chocolate Brownie (gf*) £6.95

Served with our chocolate sauce and vanilla ice cream

Crème Brulee £6.95

Served with fresh berries and a brandy snap cigar

(for pre-orders from 30th November – 22nd 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.

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