



Christmas Fayre Menu 2024

Available between 28th November until 22nd December

Peak View Restaurant and Tea Rooms 01298 22103

Starters

Homemade Soup of the day (ve, v & g.f)

Served with warm bread roll

Traditional Prawn Cocktail (g.f)

Greenland prawns served on a bed of crisp iceberg lettuce with marie rose sauce

Baked Camembert (v)

Mini Camembert drizzled with honey and oven baked, served warm with red onion chutney, a warm roll and a salad garnish

Handmade Mini Vegetable Samosas (ve, v)

Crispy pastry filled with potato, peas, carrot, sweetcorn and a blend of spices served with a salad garnish & a Mint Yoghurt Dip

Main Course

Roast Turkey, sage and onion stuffing, pigs in blankets & homemade Gravy

Hand carved turkey served with stuffing, pigs in blankets and homemade gravy

Slow Cooked British Pork Belly (g.f)

Pork Belly with an apricot & thyme glaze

Oven Roasted Salmon (g.f)

Salmon fillet topped with Greenland Prawns accompanied with a garlic & herb butter

Wellington Slice (ve, v & g.f)

Puff pastry slice filled with Butternut Squash, Chickpea, and Sweet Potato, Carrot & Walnuts with a Smokey red pepper and redcurrant chutney

All served with seasonal vegetables and roast potatoes

Desserts

Select a handmade cake or pudding off the display table

or

Traditional Christmas Pudding

served with brandy sauce or custard

Ice Cream (v & g.f)

Our standard Vanilla, Strawberry or Chocolate also please ask for the daily selection

Selection of cheeses

Brie, Stilton, Wensleydale with cranberries with a red onion chutney, biscuits

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....and to Finish

Freshly brewed coffee or tea with a Lotus Biscuit

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Additional Gluten Free / Vegan options available on request

£24.95 adults, smaller portions available for adults £21.50 & children £16.25

A £5.00 non refundable deposit per person is required when booking



Booking Form

Contact Name and Telephone Number:

Numbers Adults _____ Children _____

Date & Time of Reservation

It is essential you state Gluten Free / Vegan options on your menu selections.

Nos.	Starter
	Soup (v, vg & g.f)
	Prawn Cocktail (g.f)
	Baked Camembert (v & g.f)
	Mini Vegetable Samosas (ve, v)

Nos.	Main Course
	Roast Turkey (g.f)
	Pork Belly (g.f)
	Oven Roasted Salmon and Prawns (g.f)
	Wellington Slice (ve, v & g.f)

Nos.	Dessert
	Cake of display table
	Christmas Pudding
	Ice Cream (v & g.f)
	Cheese and Biscuits