



Christmas Day 2025

Peak View Restaurant and Tea Rooms Tel. 01298 22103

Starters

Homemade Pea and Mint Soup (ve, v & g.f)

Served with a warm bread roll

Smoked Salmon & Prawn Duo (g.f)

Smoked salmon mousse topped with oak smoked salmon accompanied with a mini prawn cocktail

Smooth Brussels Pate

A smooth chicken liver parfait served with red onion chutney

Garlic and Stilton Mushrooms on Toasted Sourdough (v)

Pan-fried mushrooms in a creamy garlic and stilton sauce

Baked Camembert (v)

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

★ ★ ★ ★ ★

Strawberry & Marc De Champagne Sorbet

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Main Course

Roast Turkey, sage & onion stuffing (g.f on request)

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

Lamb Shank in Mint & Rosemary Gravy (g.f on request)

Slow cooked lamb shank in a mint and rosemary gravy

Beef Bourguignon (g.f)

Slowly cooked stewing steak in a Malbec gravy with bacon lardons, mushrooms and baby onions

Salmon Fillet with Greenland Prawns (g.f)

Roasted salmon topped with Greenland Prawns and Parsley sauce

Mediterranean Tart (ve, v)

Basil pastry case filled with grilled courgettes, red & yellow peppers, red onion & cherry tomatoes in a tomato sauce sprinkled with basil and pumpkins seed crumb

All above served with seasonal vegetables, honey roasted parsnips and roast potatoes

Desserts

Traditional Christmas Pudding (v)

Served with hot brandy sauce or custard

Sherry Trifle (v) (g.f on request)

Homemade sponge soaked in sherry topped with fruit salad, custard and fresh whipped cream

Baileys Cocoa Caramel Meringue Roulade (v & g.f)

Rolled meringue filled with caramel toffee and banana flavoured whipped cream

Ice Cream (v & g.f)

Selection of Vanilla, Pistachio, Honeycomb or Mint choc chip ice-cream

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 chocolate Mint

Crisp (v, ve & g.f)

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Additional Gluten Free / Vegan options on request

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£61.50 adults, smaller portions available for children

£49.50

A £10.00 non-refundable deposit per person is required when booking

Please state any dietary requirements on the pre-order e.g. gluten free or intolerance



Booking Form

Contact Name and Telephone Number:

Numbers Adults _____ Children _____

Time of Reservation

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

No	Starter
	Soup (ve, v & g.f)
	Smoked Salmon Duo (g.f)
	Smooth Brussels Pate
	Garlic & Stilton Mushrooms (v)
	Baked Camembert (v)

No	Main Course
	Roast Turkey
	Lamb Shank (g.f)
	Beef Bourguignon (g.f)
	Oven Roasted Salmon (g.f)
	Mediterranean Tart (v, ve)

No	Dessert
	Christmas Pudding (v)
	Sherry Trifle (v)
	Bailey Caramel Roulade (v & g.f)
	Ice Cream (v & g.f)
	Cheese & biscuits