



Christmas Day 2026

Peak View Restaurant and Tea Rooms Tel. 01298 22103

Starters

Homemade Butternut Squash & Sweet Potato Soup (ve, v & g.f)
Served with a warm bread roll

Smoked Salmon & Prawn Duo **

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

Homemade Feta, Walnut & Cranberry Tart (v)

*Individual tart filled with feta, walnuts and cranberry with salad
& red onion chutney dip*

Chicken Liver & Brandy Pate **

A chicken liver pate, red onion chutney and toasted bloomer

Mini Camembert Rounds (v)

*Soft mini rounds of camembert coated in a crispy crumb served
with salad and cranberry sauce dip*

Strawberry & Marc De Champagne Sorbet (v, ve & g.f)

Main Course

Roast Turkey, sage & onion stuffing **

Turkey, stuffing, pigs in blankets & homemade gravy

Lamb Shank in Mint & Rosemary Gravy

Slow cooked lamb shank in a homemade gravy

Pulled Beef & Red Wine Encroute

*Slowly cooked pulled beef in a red wine gravy wrapped in
pastry*

Pan Fried Hake **

*Hake fillet with Greenland Prawns and a creamy homemade
Cheese and Parsley Sauce*

Butternut, Kale & Apricot Roast (ve, v & g.f)

*Butternut squash, chestnuts, kale, apricots, rice & onion
marmalade with a crunchy red pepper, pumpkin & poppy
seed topping*

*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) **

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

Toffee & Honeycomb Cheesecake (v & g.f)

*A white chocolate and vanilla cream cheesecake
with toffee sauce, white chocolate shavings,
chocolate honeycomb & fudge pieces*

Ice Cream (v & g.f) (ve also available on request)

*Selection of Vanilla, Black Forest Gateau, or Mint
choc chip ice-cream*

Cheese Board **

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

....and to Finish

Coffee or Tea with Chocolate Mint Crisp (v, ve & g.f)

Additional Gluten Free / Vegan options on request

£63.50 adults, smaller portions available for children

£50.00

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

**Items marked with an ** can be adapted to Gluten free
on request**



Booking Form

Contact Name and Telephone Number:

Numbers Adults _____ Children _____

Time of Reservation

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

No	Starter
	<i>Soup</i> (ve, v & g.f)
	<i>Smoked Salmon Duo</i> (g.f)
	<i>Feta, walnut & Cranberry Tart</i> (v)
	<i>Chicken Liver & Brandy Pate</i>
	<i>Mini Camembert rounds</i> (v)

No	Main Course
	<i>Roast Turkey</i>
	<i>Lamb Shank</i> (g.f)
	<i>Pulled Beef & Red Wine Encroute</i>
	<i>Pan Fried Hake</i>
	<i>Butternut, Kale & Apricot Roast</i> (v, ve)

No	Dessert
	<i>Christmas Pudding</i> (v)
	<i>Sherry Trifle</i> (v)
	<i>Toffee & Honeycomb cheesecake</i> (v & g.f)
	<i>Ice Cream</i> (v & g.f)
	<i>Cheese & biscuits</i>