



Christmas Fayre Menu 2026

Available Thursday 3rd December until Sunday 20th December
Peak View Restaurant and Tea Rooms 01298 22103

Starters

Homemade Soup of the day (ve, v & g.f)
Served with a warm bread roll

Traditional Prawn Cocktail (g.f)
*Greenland prawns served on a bed of crisp iceberg lettuce
with marie rose sauce*

Mini Camembert Rounds (v)
*Soft oozing mini rounds of camembert coated in a crispy
crumb served with salad and cranberry sauce dip*

Garlic and Stilton Mushrooms on Toasted Ciabatta (v) **
Pan-fried mushrooms in a creamy garlic and stilton sauce

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*

Homemade Beef, Bacon & Chestnut Bourguignon Pie
*Stewing Steak, bacon lardons & chestnuts slowly cooked
in red wine topped with a homemade pastry lid*

Pan Fried Hake **
*Hake fillet topped with Greenland prawns accompanied
with a creamy homemade Cheese and Parsley Sauce*

Butternut, Kale & Apricot Roast (ve, v & g.f)
*A mix of butternut squash, chestnuts, kale, apricots and
rice with an onion marmalade with a crunchy pumpkin,
poppy seed and a red pepper topping*

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*

....and to Finish

*Freshly brewed coffee or tea with a chocolate
Mint Crisp* (v, ve & g.f)

*Additional Gluten Free / Vegan options available
on request*

**£27.50 adults, smaller portions available for
adults £23.95 & children £18.95**

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

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

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



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)
	Mini Camembert Rounds (v)
	Garlic & Stilton Mushrooms (v)

Nos.	Main Course
	Roast Turkey
	Homemade Beef Bourguignon Pie
	Pan Fried Hake
	Butternut, Kale & Apricot Roast (ve, v & g.f)

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