



The
Peck^{ish}
Artisan Kitchen

Festive Menu



2 Courses

Adult £14.95

Child £9.95

3 Courses

Adult £16.95

Child £11.95

Running every Sunday between 29th
November 2020 & 20th December 2020





The
Peck^{ish}
Artisan Kitchen



How it works

For 2 Courses

Pick your starter & main or main & dessert

For 3 Course

Pick your starter, main & dessert

Other Information

Book before the 21st November 2020 for 10% off
between January & February 2021



Starters

Winter Minestrone Soup with Pesto Croutons (VE)




Packed full of seasonal vegetables, pearl barley & herbs and topped with homemade basil pesto croutons. A hug in the form of a soup

Peckish Prawn Cocktail (P) (GF)

Atlantic prawns on a bed of baby gem cherry tomatoes & chopped cucumber topped with our own seafood sauce and finished with a lemon wedge.

Ham & Mustard Terrine

24 hour slow cooked ham in orange juice pulled & then combined with wholegrain mustard & parsley. Served with caramelised red onion chutney, a demi roll & butter.



Mains

Festive Meats

A choice of slices of succulent lemon & thyme roast turkey (GF), slices of our slow cooked beef or slices of our pork cooked in cider, rosemary & garlic (GF)

Festive Pie

Layers of chicken slices, cranberry sauce & sausagemeat stuffing in a rich gravy encased in our buttery pastry

Sweet Potato Parcel (VE)

A mix of sweet potatoes, sage, chestnut & cranberries encased in a filo pastry parcel

Nut Roast (V) (GF)

Loaded with nuts, lentils & mushrooms then finished with a sprinkling of cheese. Then baked to perfection





All the above comes with mini pig in blanket sage, onion & apple stuffing creamy mash potatoes, roast potatoes, seasonal vegetables including Brussel sprouts, finished with our meaty gravy plus a complimentary sauce - cranberry, bread or horseradish (*, **, +)

*Vegetarians will get chestnut stuffing & vegetarian gravy in replace of meat items

** Vegans will get chestnut stuffing, vegan mashed potatoes, vegan roasted carrots & parsnips vegan Yorkshire pudding & vegan gravy in place of non vegan items

+Gluten Free will get gluten free stuffing, Yorkshire Pudding & gravy

Extras

Bacon Cauliflower Cheese £3.00

Tender cauliflower & sautéed bacon topped with a creamy cheese sauce



3 Cheese Cauliflower Cheese £3.00

Made with cheddar, Gruyere & Mozzarella



Creamed Brussel Sprouts £2.50

Shredded & cooked in cream with a hint of garlic



Minted Peas £2.50

The perfect combination

Extra Stuffing £2.00

Extra Roast Potatoes 50p

Extra Yorkshire Puddings 50p

Extra Pig in Blankets £2.00

Extra Gravy £1.50

Extra Sauce £1.00



Desserts

Traditional Christmas Pudding (*)

Full of fruits & spices of Christmas & steamed to perfection. Served with a choice of brandy sauce, custard or cream

Festive Cobbler (*)

Apples & mixed berries topped with a cinnamon spiced scone. Served with winter warmer custard

Rocky Road Mini Christmas Pudding

Christmas Pudding shaped Rocky Road packed full of chocolate, mini marshmallows, glace cherries raisins & Amaretti biscuits. A chocolate Christmas pudding

Terry's Chocolate Orange Cheesecake (+)

A buttery digestive base topped with terry's chocolate orange filling & finished with Terry's chocolate orange slices

*Desserts can be made vegan

+Desserts can be made Gluten Free



How it works + T&Cs

- A none refundable deposit of £5 per person is required on ordering.
- Full Payment is due 72 hours before your chosen date
- Payments not made by the above date will lose their reservation and deposit
- Limited spaces available
- Your delivery time slot will be confirmed to you no later than the 8pm the night before your chosen date, delivering as near to your preferred time as possible,
- All heating instruction will be provided with your delivery
- In keeping with current government guidelines with COVID deliveries will be made wearing a mask, gloves and your delivery will be left at the door after knocking and standing at the 2 metre distance. We ask to adhere to the guidelines and allow us to decanter the box and stand back before opening your door.