



The  
Peckish  
Artisan Kitchen

# Christmas Day Menu



4 Courses

Adult £39.95

Child £19.95



All orders come with a complimentary gift  
Each meal comes with an eco friendly  
Christmas cracker







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Artisan Kitchen



## How it works

### For Adults

Pick your starter, main, **complimentary side**, dessert  
& any extras

### For Children

Pick their starter, main & dessert

### Other Information

Book before the 31st October 2020 for 15% off  
between January & February 2021







## **Adult Menu**

### **Starters**

#### **Creamy Roasted Chestnut Mushroom Soup (VE) (GF)**

Mushrooms roasted in garlic & thyme cooked in white wine & stock finished with fresh Cream.  
Served with an artisan roll & butter

#### **Chicken & Chorizo Pate (GF)**

Smooth chicken liver pate with chunks of spicy chorizo scattered throughout served with red onion chutney along with farmhouse bread & butter

#### **Smoked Salmon Soufflé (P)**

Light & creamy smoked salmon soufflé served with a green salad & lemon & dill dressing

#### **Trio of tarts (V)**

Brie & honey. Goats cheese & red onion, Wensleydale & cranberry all on a bed of mixed lettuce & cherry tomatoes with a pot of spicy dressing





## **Mains**

### **Roast Turkey (GF)**

A generous serving of succulent roast turkey wrapped in pancetta with a meaty gravy

### **28 Day Aged Beef**

A generous serving of slow cooked 28 day aged beef with a red wine & beef gravy

### **Christmas Day Wellington**

Chicken breast with a layer of pork & sage stuffing, followed by layer of cranberry sauce wrapped in bacon & encased in a puff pastry cracker

### **Mushroom & Camembert Wellington (V)**

Portobello mushrooms topped with slices of camembert cheese encased in a puff pastry cracker

### **Cranberry & Lentil Bake (VE) (GF)**

Cranberries & lentils cooked with red wine & fresh herbs. Then baked to perfection





All the above comes with pig in blanket sage, onion & pork stuffing creamy mash potatoes, roast potatoes, Brussel sprouts, honey roasted carrots & parsnips 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

## **Complimentary Sides**

### **Bacon & Cauliflower cheese**

Tender cauliflower & sautéed bacon topped with a creamy cheese sauce

### **3 Cheese Cauliflower cheese**

Made with cheddar, Gruyere & Mozzarella

### **Creamed Brussel Sprouts (VE) (GF)**

Shredded & cooked in cream with a hint of garlic

### **Minted Peas (VE) (GF)**

The perfect combination



## Extras

Bacon Cauliflower Cheese £3.00

3 Cheese Cauliflower Cheese £3.00

Creamed Brussel Sprouts £2.50

Minted Peas £2.50

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

### Chocolate Brownie Trifle (\*) (+)

A layer of homemade brownie, followed by crushed maltesers in chocolate custard topped with baileys whipped cream. A naughty version of the classic

### Black Forest Cheesecake (+)

Dark chocolate digestives combined with butter topped with a cherry & chocolate filling. Finished with cherries & grated chocolate

### Christmas Meringue

Sweet short crust pastry topped with festive clementine curd topped with meringue





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**Desserts**

### Cheese & Biscuits

Stilton, mature cheddar & goats cheese served with a selection of cheese biscuits along with grapes, celery & caramelised red onion chutney

\*Dessert can be made vegan  
+Desserts can be made Gluten Free

### **To Finish**

#### Mince Pie (\*)

Sweet short crust pastry encasing our homemade mince meat

&

#### Baileys Fudge (+)

A rich creamy fudge combined with Baileys need we say more

\*can be made vegan  
+Can be made Gluten Free





## Child Menu

### Starters

#### Tomato & Basil Soup (VE) (GF)

A classic tomato soup finish with fresh basil accompanied by a fresh bread roll & butter

#### Chicken Goujons & BBQ Sauce (GF)

Baked not fried stripes of chicken coated in crumbs of crisps with homemade BBQ sauce







## **Mains**

### **Mini Roast Turkey (GF)**

Succulent roast turkey wrapped in pancetta with a meaty gravy

### **Mini 28 Day Aged Beef**

Slow cooked 28 day aged beef with a red wine & beef gravy

### **Mini Christmas Day Wellington**

Chicken breast with a layer of pork & sage stuffing, followed by layer of cranberry sauce wrapped in bacon & encased in a puff pastry cracker

### **Mini Mushroom & Camembert Wellington (V)**

Portobello mushrooms topped with slices of camembert cheese encased in a puff pastry cracker

### **Mini Cranberry & Lentil Bake (VE) (GF)**

Cranberries & lentils cooked with red wine & fresh herbs. Then baked to perfection



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All the above comes with a mini pig in blanket sage, onion & pork stuffing creamy mash potatoes, roast potatoes, Brussel sprouts, honey roasted carrots & parsnips 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 above

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







## **Desserts**

### **Traditional Christmas Pudding (\*)**

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

### **Chocolate Brownie Trifle (\*) (+)**

A layer of homemade brownie, followed by crushed maltesers in chocolate custard topped with whipped cream.

### **Black Forest Cheesecake (+)**

Dark chocolate digestives combined with butter topped with a cherry & chocolate filling. Finished with cherries & grated chocolate

### **Christmas Meringue**

Sweet short crust pastry topped with festive clementine curd topped with meringue

## **To Finish**

**Festive Cupcake (+)**





## *How it works + T&Cs*

- A none refundable deposit of £10 per person is required on ordering.
- Full Payment is due by 1st December 2020
- 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 19/12/2020, 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.