

Christmas Menu 2024

THE PEACOCK COUNTRY INN

Saturday 23rd November – Friday 20th December (Excluding Sundays)

Starters

* Halloumi & Roasted Fig Salad (V)
Pomegranate Dressing & Croutons

* Salmon and Prawn Cocktail
Granary Mini Loaf

* Beetroot Carpaccio (VE)
Rocket Pesto, Balsamic Syrup & Toasted
Pine Nuts

* Chicken Galantine
Pickled Walnuts, Caramelised Pearl
Onions, Plum Chutney & Pea Shoots

Main Courses

All Mains served with Thyme Roast Potatoes, Seasonal Vegetables and Honey Roast Parsnips

* Traditional Roast Turkey
Pigs in Blankets, Sage and Onion Stuffing & Red Wine Jus

* Monkfish wrapped in Pancetta (£3 supplement)
Parsley Cream Reduction

* Slow Cooked Featherblade of Beef
Served with Wholegrain Mustard Jus

Wild Mushroom & Leek Wellington (VE) (V)
Tarragon Cream Sauce

Desserts

Traditional Christmas Pudding
Brandy Sauce

* Chocolate Whiskey Cremeux Tart
Cinnamon Mascarpone

Sticky Toffee Pudding
Vanilla Custard

Cheese & Biscuits
Apple & Cider Chutney

* Selection of Ice Cream (V)
2 Scoops

* Fruit Sorbet (VE)
2 scoops

2 Courses £31.00 OR 3 Courses £36.95, ADD Tea/Filter Coffee £2.00
10% Deposit on Booking +40% Payable with Pre-Orders

Pre-orders only, 1 week in advance: escape@peacockcountryinn.co.uk

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