

Announcing our
Antidote to Autumn!

Coming soon...
every week-end in December



our fabled
BISTRO DINNERS

Back again at
Peacocks Tearoom
to eat in or take home

BISTRO DINNERS
at Peacocks Tearoom
Our Antidote to Autumn

Bistro Dinners will be available - both to eat in and to take-home - by reservation only, each week-end in December as follows:

Week 1: Friday 2nd Dec & Sat 3rd Dec

Week 2: Friday 9th Dec & Sat 10th Dec

Week 3: Friday 16th Dec & Sat 17th Dec

Week 4/5: Friday 23rd Dec

& Friday 30th Dec only

Full details, including each menu will be on our website
peacockstearoom.co.uk

Please ring us on **01353 661100** to make a booking
(if possible, between 4.30 and 5.30pm, when we should have more time to sort things out).

We shall ask you to pre-order your choices and pay a £20 deposit per person.

If you have a problem or a query about this, send us an email to peacockstea@fastmail.co.uk

1 Bistro Dinner Menu: Dec 2nd & 3rd

STARTER

Green Herb Soup (GF if with GF bread)

+ goat's cheese balls

& sourdough bread

or Smoked Salmon Mousse

+ fennel, apple & watercress salad

or Melon & Parma Ham Salad GF

+ feta cheese & mint

MAIN

Beef Stroganoff

+ roasted new potatoes & green beans

or Salmon haddock & sweet potato Fishcakes GF

+ rainbow coleslaw & herby potatoes

or Mediterranean Vegetable Tart

+ roasted new potatoes & Greek salad

PUDDING

Rachel's Xmas Pudding

+ Brandy butter

or Chocolate & orange Pudding

+ Grand Marnier sauce

or Champagne & Raspberry Posset GF

+ shortbread

2 Bistro Dinner Menu: Dec 9th & 10th

STARTER

French Onion Soup

+ Gruyère-topped baguette crouton

or Smoked duck & Roquefort Salad GF

+ pomegranate & walnut

or Crayfish-tail & Mango Salad GF

MAIN

Tarragon Chicken

+ new potatoes, carrots

& mixed greens

or Lamb Tagine with apricot & squash

+ jewelled cous-cous salad

(GF only if without Cous-cous)

or Garlic Mushroom & Camembert Tart

+ thyme, vegetables & new potatoes

PUDDING

Hungarian 'Apple Queen of Puddings'

+ custard

or Rachel's Xmas Pudding

+ brandy butter

or Tiramisu Pavlova GF

With banana & hazelnut

3 Bistro Dinner Menu: Dec 16th & 17th

STARTER

Pea & ham Soup + sourdough bread

(GF if with GF bread)

or Stuffed Red peppers GF

with artichoke, feta, olive & pinenut

or Smoked salmon & quail's egg Salad GF

MAIN

Hungarian Goulash with red cabbage GF

+ mash + cucumber & sour cream salad

or Fish Pie GF

+ peas & balsamic roasted carrots

or Spiced courgette & goat's cheese Tart

+ sautéed new potatoes

& citrus carrot salad

PUDDING

Rachel's Xmas Pudding

+ brandy butter

or Amaretti & sultana Cheesecake

GF by request

+ a small glass of Disaronno

or Strawberry & passion fruit Roulade GF

4 Menu: Friday Dec 23rd & Fri 30th

STARTER

Celeriac, Apple & Chestnut Soup

+ sourdough bread

(GF if with GF bread)

or Pork Terrine

with apricot & pistachio

or Prawn Cocktail

MAIN

Beef Bourguignon GF

with Dauphinoise potatoes

+ Savoy cabbage & carrots

or Roast Salmon & Champagne Sauce GF

+ herby new potatoes & samphire

or Roast Butternut squash GF

+ feta, courgette, & pinenuts

PUDDING

Rachel's Xmas Pudding

+ brandy butter

or Chocolate Tart

+ raspberry mousse

or Burnt Orange Cheesecake GF