



The  
**Peacock**  
— At Owler Bar —

## Festive Menu

Served until 31st December

2 courses £31.00 per person

3 courses £37.00 per person

1/2 portions available for half the price

Full children's menu available

### Starters

- Broccoli & baby spinach soup with spiced cashew nuts and toasted sourdough with blue cheese (GFa) (VEa)
- Wild mushroom & truffle arancini with sweet potato velouté and vegetable crisps (GF) (VE) Avocado tartare, white crab meat and tempura prawns with herb crostinis (GFa)
- Venison bon bons with celeriac purée, micro herbs and fig & coffee glaze (GF)

### Mains

- Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)
- Sweet potato & lentil stew with sweetcorn fritter, pomegranate & rocket salad and green dressing (GF) (VE)
- Pan-fried seabass with sweet potato & red cabbage bubble & squeak, caper & dill cream sauce and sautéed sugar snaps (GF)
- Slow-cooked beef cheek with spiced butternut squash purée, apricot & red wine sauce, grilled broccoli and roasted onions (GF)

### Desserts

- Christmas pudding with brandy crème anglaise (GFa)
  - Apple & raspberry parcel with raspberry coulis and vegan vanilla ice cream (VE)
  - Miso caramel panna cotta with mango coulis and a caramel crumb (GF) (VE)
  - Traditional bread & butter pudding with crème anglaise and vanilla ice cream (V)
  - Cheese board with artisan biscuits, candied walnuts, grapes, celery and quince chutney (GFa) (V)
- Supplement £2.50

Allergens GF – Gluten free GFa – Gluten free available V - Vegetarian VE – Vegan VEa – Vegan available

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.