

**The
Peach
Tree**

Christmas Parties

*Monday to Thursday (mid-week discount) - Two courses £30 ~ Three Courses £37.50
Friday and Saturday - Two courses £35 ~ Three Courses £42.50 (including free entry to the C21 after party)
Friday & Saturday dining experience upgrade - seated in the function room on tables of 8-10 including a
welcome prosecco and live singer 7-9pm whilst you dine (£15 supplement)*

STARTERS

- Classic Prawn Cocktail** served buttered brown bread (DF)(GFR) Cr E
Chicken Liver Parfait toasted brioche, apple & cider chutney, dressed leaves (GFR) M E Su
Pan Fried Scallops with apple, pea puree & cumin foam (GF) (DFR) Mo M Su
Home Made Soup cream of mushroom & tarragon (V) (GFR) (VER) M
Breaded Brie served with dressed leaves & orange and port cranberry sauce (V) Su M G

MAINS

- Roasted Turkey** sage & onion stuffing, bread sauce, port & cranberry sauce, pig in blankets (GFR) (DFR) (SFR) Su So
Roasted Beef yorkshire pudding, red wine jus (DF)(GFR) Su

*All served with duck fat roast potatoes, honey roasted parsnips & carrots,
chestnut & pancetta sprouts, braised red cabbage*

- Confit Duck Leg** with caramelised plum, dauphinoise potato, plum sauce & seasonal greens (GF) M
Pan Fried Sea Bass with saffron Risotto, Tender Stem Brocoli, White Wine Sauce M F Mo
Vegan Wellington garlic roast potato, chestnut sprouts, seasonal greens & vegan red wine sauce (VG) (GFR) G Su

DESSERTS

- Traditional Christmas Pudding** & brandy sauce (V)(VGR) M E G Su
Brioche & White Chocolate Bread & Butter Pudding served with creme anglaise (V) M E G
Sticky Toffee Pudding with butter scotch sauce & vanilla ice cream (V)(VGR) M E G
Cinnamon Creme Brulee with a ginger biscuit (V)(GFR) M E G may contain nuts
Winter Berry Cheesecake with mulled wine berry compote & Salted Caramel Ice Cream (V)(GFR)(VGR)

Please always inform your server of any allergies or intolerances before placing your order

(V) Vegetarian - (VG) Vegan - (VGR) Vegan on request - (GF) Gluten Free - (GFR) Gluten Free on Request (DF) - Dairy Free - (DFR) Dairy free on request

G Gluten Cr Crustaceans E Eggs F Fish P Peanuts So Soya M Milk/Dairy
N Nuts Ce Celery Mu Mustard S Sesame Su Sulphates L Lupin Mo Molluscs