

The Peacock Inn

Christmas menu

Rustic Sourdough and Focaccia 6
olive oil and balsamic vinegar

Spiced Green & Black olives 4

Starters

Sussex smokie 12.5
*smoked haddock, mustard cream sauce, cheese,
herb breadcrumbs*

Smoked chalk steam trout blini 11
*dill crème fraîche, crispy mussels, lamb's
lettuce, vodka lemon gel*

Crispy smoked ham hock & apricot terrine 9.5
*smoked applewood cheddar, cider braised onion
chutney, dijon mayo*

Duck liver pâté 12
*orange marmalade jelly, toasted sourdough,
cranberry & thyme butter
(GF available)*

Chive & onion seed waffle 9
*sussex camembert, truffled honey drizzle, marmite
wild mushrooms (V)*

Maple roasted carrot & pine nut salad 8.5
*puy lentil, red pepper hummus, miso ginger &
citrus dressing (VG)(GF)*

Mains

Roast turkey breast 23.5
*Chipolata wrapped in bacon, apricot & sage
stuffing, traditional roast trimmings, cranberry
sauce*

Dill & parmesan crusted salmon fillet 24
*crushed new potatoes, smoked bacon, leek &
clam chowder, charred tenderstem broccoli,
lemon oil*

**Butternut squash, spinach & chestnut
mushroom wellington 21**
*traditional roast trimmings, apple & beetroot
chutney, parsnip crisps (V)*

Braised feather blade of beef 26
*crispy bubble & squeak hash brown, burnt
butter cauliflower puree, creamed spinach,
bordelaise sauce*

Sussex smokie 22.5
*smoked haddock, mustard cream sauce, cheese,
herb breadcrumbs, fries*

**Roast pumpkin, sweet potato & chickpea
panang curry 21**
*coconut rice, buttermilk
(V) (VG available)*

Sides

Braised red cabbage 5.5
apple & balsamic

Roast potatoes 5.5
thyme & garlic butter

Maple glazed sprouts 5.5
pecan & bacon butter

Charred tenderstem 5.5
toasted almonds & lemon

Chipolatas wrapped in bacon 5.5
cider mayo

Fries/ chunky chips 5

(V) – Vegetarian, (VG –Vegan, (GF) Gluten Free, (GA) Gluten avoidance

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.