

Festive luxuries



Christmas
at
The White Peacock

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Christmas Lunch

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To start

- (v) Thai spiced pumpkin & sweet potato soup, roasted chestnuts & pearl barley
- Gressingham duck, ham hock & mango terrine, toasted focaccia, pickled vegetable salad
- Earl Grey & Burleighs gin cured Var salmon, cucumber & fennel, micro cress & herbs
- (v) Sparkenhoe red Leicester twice baked soufflé, caramelised onion puree, roasted fig
- (v) Grilled goats cheese with slow roasted tomato, beetroot & shallot tart, roquette, balsamic & basil

To continue

- Seared sea bass & king prawn, vegetable ribbon's, sauté potatoes, shellfish essence
- Slow roasted shoulder of lamb, pine nut & herb crust, dauphinoise, creamed leeks, red currant jus
- Slow roasted blade of beef, mustard mash, buttered spinach, wild mushrooms & shallots, ruby port jus
- Free range turkey breast with pigeon & basil, sweet potatoes, cranberry & mandarin compote
- (v) Beetroot, carrot & red onion tarte tatin, grilled halloumi, mustard mash, tarragon veloute
- (v) Thai spiced seasonal vegetables, tandoori paneer, pilaf rice, sweet chilli & lentil cream

To finish

- Dark chocolate and cherry fondant, berry compote, chocolate soil, white chocolate sorbet
- Seasonal fruit set in mandarin and cardamom jelly, tuile cage, hazelnut ice cream
- Tonka bean crème brulee, raspberry sorbet, almond crisp
- Christmas pudding parfait, cranberry & orange semi gel, brandy and vanilla sorbet
- A selection of ice creams & sorbet, meringues
- A selection of local cheese, celery, grapes and crackers

Some of our food may contain traces of nuts. Game dishes may contain lead shot
Subject to seasonal availability

We liaise closely with our local food suppliers to ensure our ingredients do not include
genetically modified Maize or Soya. For those with special dietary requirements or
allergies who may wish to know certain Ingredients, please ask a member of staff who
will be happy to assist.

All prices are
inclusive of VAT @20% A discretionary 10% service



3 courses £26.50pp
(with 1/2 bottle of house
wine £34.50pp)

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Christmas Dinner

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To start

(v) Thai spiced pumpkin & sweet potato soup, roasted chestnuts & pearl barley
Gressingham duck, ham hock & mango terrine, toasted focaccia, pickled vegetable salad
A duo of Var salmon, Ballantine, Burleighs gin & earl grey gravlax, cucumber & fennel, micro cress
Seared king scallops, celeriac puree, hazelnut & apple salad (£3.00 supplement)
(v) Grilled goats cheese with slow roasted tomato, beetroot & shallot tart, roquette, balsamic & basil

To continue

Roasted fillet of seabream & king prawn, vegetable ribbons, ratte potatoes, shellfish essence
Leicestershire rump of lamb, slow roasted shoulder, pine nut & herb crust dauphinoise, creamed leeks, red currant jus
Slow roasted blade of beef, char grilled fillet, pommery mustard mash, wild mushrooms & shallots jus (£5.00 supplement)
Free range turkey breast with pigeon and basil, sweet potatoes, cranberry and mandarin compote
(v) Beetroot, parsnip and red onion tarte tatin, grilled halloumi, mustard mash, tarragon veloute
(v) Thai spiced seasonal vegetables, tandoori paneer, piliaf rice, sweet chilli and lentil cream

To finish

Dark chocolate fondant, berry compote, chocolate soil, white chocolate sorbet (*12 minutes cooking time*)
Spiced pear tarte tatin, salted caramel ice cream (*15 minutes cooking time*)
Seasonal fruit set in mandarin and cardamom jelly, tuile cage, hazelnut ice cream
Tonka bean crème brulee, raspberry sorbet, almond crisp
Christmas pudding parfait, cranberry & orange semi gel, brandy and vanilla sorbet
A selection of ice creams & sorbet, meringues
A selection of local cheese, celery, grapes and crackers



**3 course £32.50pp
(with ½ bottle of
house wine £39.95pp)**

Some of our food may contain traces of nuts.
Game dishes may contain lead shot
Subject to seasonal availability

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified
Maize or Soya. For those with special dietary requirements or allergies who may wish to know certain
Ingredients, please ask a member of staff who will be happy to assist.

All prices are inclusive of VAT @20%

A discretionary 10% service charge will be added for tables of 8 and above

The Bar

Add a touch of class to your Christmas Party this year by having Cocktails and Canapés in The White Peacock Bar. Sit back and let The White Peacock mixologists serve bespoke cocktails tailor made for you. Our in-house sommelier will guide you through our extensive wine and champagne list by offering insightful tasting notes to help you choose the perfect drink. To complement, a Chef Selection of canapés and sharing platters will be served to your table so that you can relax and enjoy the festive season in style.

Make a Booking

To reserve a table or hire the bar, email us on enquiries@the-white-peacock.co.uk. A £10 per person deposit is required to secure the booking (we regret that we cannot hold tables provisionally more than 7 days due to high demand and tables will be released if contact cannot be made). Once the deposit is paid the reservation is secure and the deposit will be taken off the final bill on the night.

Pre-orders & dietary requirements

We can cater for gluten free, dairy free, vegetarian and vegan and most dietary requirements and this should be stated on booking. We will contact you if necessary to discuss your dietary needs. Halal meat is available if prior notification is given.

Changes & Cancellations

If there are any changes or you need to cancel your reservation we ask that you contact us at the earliest convenience so we can accommodate accordingly. Deposits are non-refundable unless the following notice is given:

21-54 guests: minimum 4 weeks' notice required for deposit to be refunded

9-20 guests: minimum 2 weeks' notice required for deposit to be refunded

8 guests or less: minimum 72 hours notice required for deposit to be refunded

Dress Code...Dress to Impress

The White Peacock encourages guests to dress up when dining out and operates a dress code in the restaurant and bar. The bar operates a smart/casual dress code. Christmas Jumpers and any other festive attire you might own is openly encouraged. Baseball hats, trainers and sportswear are not permitted in any public areas.

Children

The bar is strictly over 18s. We operate a Challenge 25 and a No I.D, No Sale policy to ensure we are in keeping with the Licensing Regulations.

Make a Booking

To make a festive reservation fill in our Christmas booking form and email it to enquiries@the-white-peacock.co.uk. A £10 per person deposit is required to secure the booking (we regret that we cannot hold tables provisionally more than 7 days due to high demand and tables will be released if contact cannot be made). Once the deposit is paid the reservation is secure and the deposit will be taken off the final bill on the night.

Pre-orders & dietary requirements

Once your reservation is confirmed we shall send a food & wine pre-order form which will be required back a minimum of 2 weeks prior to the booking date. We can cater for gluten free, dairy free, vegetarian and vegan and most dietary requirements and this should be stated on the food pre-order that we provide. We will contact you if necessary to discuss your dietary needs. Halal meat is available if prior notification is given.

Changes & Cancellations

If there are any changes or you need to cancel your reservation we ask that you contact us at the earliest convenience so we can accommodate accordingly. Deposits are non-refundable unless the following notice is given:

21-54 guests: minimum 4 weeks' notice required for deposit to be refunded

9-20 guests: minimum 2 weeks' notice required for deposit to be refunded

8 guests or less: minimum 72 hours notice required for deposit to be refunded

Arrival times & seating times

To ensure we can deliver your Christmas expectations we require guests of large parties to arrive 30 minutes prior to the reservation time. For lunch reservations the restaurant will be required back by 4pm to ensure it is ready for Dinner service. If you want to continue your party we request that guests move into the bar where you can stay as long as you like.

Exclusive Hire

To exclusively hire the restaurant a minimum of 45 guests is required.

Dress Code...Dress to Impress

The White Peacock encourages guests to dress up when dining out and operates a dress code in the restaurant and bar. A smart dress code is upheld in the Restaurant during lunch and dinner service. The bar operates a smart/casual dress code. Christmas Jumpers and any other festive attire you might own is openly encouraged. Baseball hats, trainers and sportswear are not permitted in any public areas.

Children

12-17 year olds are welcome to dine in the restaurant until 8PM. Children must remain seated at all times. We do not have the facilities to accommodate for babies and young children; therefore the restaurant is not suitable for children under 12 years of age. (For family/special occasions, please speak to the General Manager who can advise accordingly regarding young children) The bar is strictly over 18s. We operate a Challenge 25 and a No I.D, No Sale policy to ensure we are in keeping with the Licensing Regulations.

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NEW YEAR'S EVE

£70 per person

Cocktails & canapés on arrival from 19.00

7 course tasting menu sit down at 20.00

Live music in the bar from 22.00

To book a table please call us on 0116 254 7663 or email us at enquiries@the-white-peacock.co.uk

A £10 deposit per head is required to secure the reservation.