

AUGUST

The August dinner menu begins on Tuesday 1st August and ends on Saturday 26th August 2017

Appetisers

Cock-a-Leekie Soup

Broccoli and Blue Cheese Soup (v)

Gingered Mackerel with peppered pak choi.

Pigs Trotter Croquette with caramelised apple and pears.

Roasted Cauliflower and Kale Hash

Poached egg and hollandaise sauce. (v)

Belly Chip and Best End of Peak District Lamb

with wilted greens.

Confit Duck Leg Puy lentils and smoked bacon braise.

Baked Cod on chorizo and leek risotto.

Red Onion and Spinach Tart Tatin (v)

All main course dishes are served with Fresh Market Vegetables and Potato Garni.

A Selection of our Famous Pecks Puddings

A House Selection of Cheese

served with relish, biscuits and garni.

Fresh Coffee and Petit Fours

(v) Vegetarian. Please advise us if you have any specific dietary requirements, including allergens, when booking. Prices and contents correct at time of print but management reserve all rights to change.

FATHERS DAY

SUNDAY 19TH JUNE 2017

Pecks special 3-course Fathers Day Lunch including Champagne on reception. £32.95

TRADITIONAL SUNDAY LUNCH

Sunday 12 noon - 3pm

3 Courses £24.50

Children under 12 years, 3 Courses £14.95



PUDDINGS TO ORDER

Finish off your own dinner party or special occasion with a homemade Pecks Pudding. Remember to order early for Fathers Day as puddings are baked fresh to order. We have limited capacity and always sell out early. Visit pecksrest.co.uk for a full list of puddings.

CELEBRATION CAKES AND BALLOONS

Handmade celebration cakes and balloons are available to make your celebration something extra special.



GIFT EXPERIENCE VOUCHERS

from Traditional Sunday Lunch to Gentleman's Afternoon Tea, Pecks Gift Experience Vouchers are available to buy and download from the website ...the perfect gift idea.



PECKS RESTAURANT NEWCASTLE ROAD, MORETON,
Nr CONGLETON, CHESHIRE, CW12 4SB
TEL: 01260 275161 www.pecksrest.co.uk



DINNER AT EIGHT



MAY, JUNE,
JULY & AUGUST
2017

MAY

The May dinner menu begins on Tuesday 2nd May and ends on Saturday 27th May 2017

Appetisers

Roasted Red Pepper and Chicken Soup

Peanut and Potato Soup Smoked cheese toasts. (v)

Smoked Duck Breast on Dijon mustard, chive and purple potato salad, carrot crisps.

Salmon Primavera Lemon and rosemary aioli.

Asparagus Risotto with parmesan shavings. (v)

Top Rib of Beef Pomme purée, cooking liquors.

Galantine of Guinea Fowl

Wild mushroom and herb farce, sherry sauce.

Baked Fillet of Plaice

Fennel and onion braise, anchovy butter.

Blue Cheese Griddled Chicory and poached pear tart. (v)

All main course dishes are served with Fresh Market Vegetables and Potato Garni.

A Selection of our Famous Pecks Puddings

A House Selection of Cheese

served with relish, biscuits and garni.

Fresh Coffee and Petit Fours

JUNE

The June dinner menu begins on Tuesday 30th May and ends on Saturday 24th June 2017

Appetisers

Duck and Blueberry Soup

Pea Soup Goats cheese curd. (v)

Rabbit Ragù White wine and herbs on fettuccine.

Seared Asparagus Wrapped in Serrano Ham on focaccia toast with hollandaise sauce.

Blue Cheese and Red Wine Poached Pear Salad Honeyed pecans. (v)

Best End of Lamb Confit shoulder parcels.

Herb Roast Poussin

Pancetta potato, bread sauce, chicken jus.

Sea Trout

Roasted banana shallots, liliput caper beurre blanc sauce.

Creamed Leeks and Balsamic Shallot Tarte Tatin (v)

All main course dishes are served with Fresh Market Vegetables and Potato Garni

A Selection of our Famous Pecks Puddings

A House Selection of Cheese

served with relish, biscuits and garni.

Fresh Coffee and Petit Fours

JULY

The July dinner menu begins on Tuesday 27th June and ends on Saturday 29th July 2017

Appetisers

Salmon Soup Spiced tomato, spring onion salad.

Creamed White Onion and Sherry Soup Sage bread and cheese sippet.

Seared Lemon and Thyme Marinated Chicken Thighs Saffron and red onion potato salad.

Seared Red Mullet Orange infused pearl barley braise, basil oil.

Creamed Black Garlic Mushrooms on Croute Goats cheese curd glaze. (v)

Feather Blade of Beef Bordelaise sauce.

Cider Braised Pork Belly

Fried cauliflower purée and Madeira wine sauce.

Seafood Medley

Salmon, scallop, king prawn and creamy crevette sauce.

Gnocchi and Cambozola Cheese

Sugar snaps with garlic and sage sauce. (v)

All main course dishes are served with Fresh Market Vegetables and Potato Garni.

A Selection of our Famous Pecks Puddings

A House Selection of Cheese

served with relish, biscuits and garni.

Fresh Coffee and Petit Fours

DINNER AT EIGHT

Guests continue to relish Pecks renowned seven-course gourmet "Dinner at Eight" programme. We invite diners to arrive at 7.30pm to experience the staging of our theatrical cavalcade of culinary delights. We are fully licensed, but if you wish, you can bring your own table wine (only) on Tuesday, Wednesday and Thursday evenings.

Tuesday & Wednesday (5 courses) £41.95
Thursday & Friday (7 courses) £46.95
Saturday (7 courses) £51.95