



DINNER AT EIGHT

MARCH

The March dinner menu begins on Tuesday 26th February
and ends on Saturday 30th March 2019

Appetisers

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Celeriac Velouté Walnut crumb.

Cauliflower Soup Curried raisin compote (v).

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Red Mullet Griddled radicchio and basil, saffron mayonnaise emulsion.

Pigeon Breast Bramley apple and smoked ham compote on garlic toast.

Rocket Pesto Palmier with rosemary and garlic infused camembert pot (v).

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Blade of Beef Mustard mash.

Thai Roast Chicken Breast Coriander rice.

Seared Sea Bass with purple sprouting broccoli and toasted almonds, horseradish butter.

Spinach and Caramelised Red Onion Tart Tatin Crumbed Cambozola cheese (v).

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

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A Selection of our Famous Pecks Puddings

A House Selection of Cheese served with relish, biscuits and garni.

Fresh Coffee and Petit Fours



AA Rosette
For Culinary Excellence



TEL: 01260 275161 www.pecksrest.co.uk