



CELEBRATE WITH THE GOOD STUFF

Join us for a proper Christmas feast this year. Our turkeys are bronze, free-range birds from Worcester, our beef is British and our fish is always responsibly sourced. With a list of award-winning wines and bubbles – to choose from, all you need to do is gather your friends, family or work mates. Santa hats (also provided) obligatory.



OUR CHRISTMAS PRESENT TO YOU

Book a table for lunch or dinner between Wednesday 28th November and Sunday 9th December and enjoy three courses from our Christmas menu for the price of two. For parties dining from our Christmas menu between 4pm-6pm any day right up to Christmas Eve, enjoy a glass of Prosecco each on us.



IT'S PARTY TIME

If your party likes to let its hair down, play games and maybe do a little dancing after dinner, book our Private Dining Room and we'll treat you like Kings (of Orient Are). Or, talk to us about hosting a drinks party (with or without food) in your very own corner of the bar.



GIFT VOUCHERS

Treat your loved one to a gift voucher for their favourite Peach Pub this Christmas. (If you're lucky, they might even bring you along to spend it!)



MAKING LIFE PEACHY

We are ready and eager to help you host a great Christmas party in your favourite pub. If you love what we do, visit our other really great pubs. www.makinglifepeachy.com

OUR CHRISTMAS MENU

Served from 28th November until Christmas Eve
Lunch - £19.50 for 2 courses or £24.50 for 3 courses
Dinner - £23.50 for 2 courses or £28.50 for 3 courses



STARTERS

Butternut Squash Soup, Toasted Seeds & Croutons
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts
Smoked Mackerel Pâté, Pickled Cucumber & Fennel, Grilled Bloomer
Deli Plate for One -
Tomato Houmous & Toasted Pitta, Soy & Chilli Marinated Aubergine,
Spiced Cauliflower Salad (also suitable for vegans)



MAINS

Free-range Worcester Bronze Turkey, Chipolatas, Sage & Onion Stuffing
Fillet of Salmon, Sautéed Leeks & Crushed Potatoes,
Chardonnay Cream Sauce
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley &
Toasted Hazelnuts (also suitable for vegans)
Slow-cooked Blade of Beef Bourguignon, Parsnip Purée
All served with seasonal vegetables & roast potatoes



DESSERTS

St Clement's Cheesecake
Christmas Pudding Tart & Chantilly Cream
Dark Chocolate Pot, Candied Fruit, Almonds & Honeycomb
(also suitable for vegans)
Individual Smidgen of Winterdale Cheese, Apple & Crackers



Allergens: before ordering, please ask one of our team if you want to know about our ingredients
Children are welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.
A 10% service charge is added to parties of six or more. All tips go to the team.