



DINNER AT EIGHT

SEPTEMBER

*The September dinner menu begins on Wednesday 4th September
and ends on Saturday 28th September 2024*

APPETISERS

CAJUN CHICKEN SOUP Garlic crostini.

SMOKED BUTTERNUT SQUASH SOUP Beetroot balsamic reduction. (v)

MORROCAN SPICED BELLY PORK Ras el hanout sauce, mint yoghurt, apricot gel.

SMOKED MACKEREL SALAD Mackerel parfait, pickled celeriac, carrot crisps,
honey, caramelised red onion purée.

WILD MUSHROOM GALETTE Gochujang sauce, lemon infused sour cream, radish. (v)

ORANGE GLAZED DUCK BREAST Butternut squash sauce, paprika braised leeks, salami dauphinoise.

CHICKEN BREAST Choron sauce, rosti potatoes, forest mushrooms, salt baked carrots.

TERYIAKI SALMON Soba Noodle, cavallo nero, courgette, ginger and maple sauce.

ORECHIETTE PESTO GENOESE Orecchiette pasta, pesto genoese sauce, sunblushed tomatoes,
mushrooms, spiced halloumi, crushed mixed nuts. (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



AA Rosette
For Culinary Excellence



TEL: 01260 275161 www.pecksrest.co.uk

If you have an allergy or intolerance, please speak to a member of staff before you order your drinks.