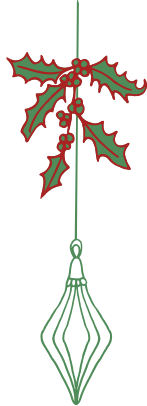


Merry Christmas



The Perch
At The Peacock Inn

Christmas Day 2026

Appetizers

Chestnut Soup

pear chutney, sage V, GF 14

Foie Gras Torchon

quince purée, cornichon, brioche toast points 21

Caesar Salad

romaine lettuce, parmesan cheese,
garlic bread crumbs, classic Caesar dressing V 16

Winter Harvest Salad

baby kale, frisée, pomegranate, apples,
Pecorino Toscano, mustard vinaigrette V, GF 18

Octopus Terrine

preserved lemon relish GF 22

Baked Oysters Bienville

topped with a creamy white wine sauce with Tasso ham GF 18

House-Made All-Natural Granola

fresh berries, local Greek yogurt V 16

Brunch Selections (until 2 pm)

Avocado Toast

with Two Poached Eggs

pickled vegetables, smoked almonds, black sea salt TN 24 fresh challah, cranberry-apple chutney, pecans V, TN 19

Lobster Eggs Benedict

creamed spinach, hollandaise,
English muffin, breakfast potatoes 28

Christmas Morning

French Toast

Western Omelet

served with breakfast potatoes and a
choice of sausage or bacon 24

Holiday Entrées

Roast Prime Rib

roasted chestnuts, sweet potato purée,
horseradish crème, Brussel sprouts GF 42

Rack of Lamb

herb and Dijon crust, rosemary jus, pommes fondant 49

Chicken Ballotine

chestnut and sage stuffing,
cranberry jus, roasted root vegetables 38

Grilled Filet Mignon

bacon-wrapped haricot verts,
truffled potato pavé, bordelaise GF 48

Seared Barnegat Scallops

white bean purée, grilled oyster mushrooms,
bacon jam GF 46

Wild Mushroom Risotto

black truffle, crispy leeks VE, GF 28

Pan-Seared Salmon

roasted fingerling potatoes, sautéed broccolini, lemon-dill beurre blanc GF 39

Desserts

Bûche de Noël

Chocolate Raspberry – chocolate sponge cake,
dark chocolate mousse, raspberry buttercream 14

Chocolate Truffle – chocolate sponge cake,
dark chocolate mousse 14

Caramel & Vanilla Panna Cotta

seasonal berries, vanilla meringue crisp GF 14

Black Forest Cake

cherry liqueur-soaked chocolate sponge, morello cherries,
vanilla whipped cream, dark chocolate shavings 14

Joyeux de Noel House-made Gelatos

Eggnog - Vanilla Bean - Chocolate (GF) with bourbon pecan cookies (TN) 14

Reservations are available on Friday, December 25, 2026, starting at 10 am - 7 pm. Complimentary Valet Parking.
For holiday dining reservations, call us at (609) 924-1707 or visit peacockinn.com. 20 Bayard Lane, Princeton, New Jersey 08540

(GF) Gluten Free • (V) Vegetarian • (VE) Vegan • (TN) Tree Nut
All credit/debit card transactions will include a 3.5% credit card processing fee.

