



PEACOCK

Rowsley

## PRIVATE DINNER PARTY MENU

£60.00 per person

Amuse Bouche

Homemade bread & butter

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Cauliflower soup, chou farci, apple, smoked sausage

Goats curd mousse, granola, pear, pinenut, goats cheese ice cream

Venison tartare, cep, roast potato ice cream

Handpicked crab, beetroot cured mackerel, frozen horseradish

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Fillet of Derbyshire beef "Rossini" Artichoke, kale, parmesan, Madeira and truffle sauce

Local lamb cutlet, shoulder hot pot, swede, red cabbage puree, lamb jus

Pollack, grilled onions, cauliflower, lettuce, brandade and parsley sauce, nasturtium

Spinach and egg yolk raviolis, wild mushrooms, leeks, sage and hazelnut beurre noisette truffle

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Pre Dessert

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Casa Luker chocolate, orange and olive oil cake, orange jelly, chocolate sorbet

Meringue basket, praline mousse, pear, Frangelico

Lightly spiced crème brulee, slow baked apple, caramel, blackberries, toasted oats

A selection of homemade ice creams & sorbets

Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,  
lemon and mint infusions served with petit fours

£5.80

Dishes can be modified upon request; however we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens