



PEACOCK

Rowsley

VALENTINES TASTING MENU

£75.00 per person

Amuse Bouche

Duck consommé, duck canapes

Handpicked crab, beetroot, cured salmon, dill, horseradish

Oysters from the sea and land, soy, salisfy, ginger

Halibut, cauliflower, seaweed, wild rice, smoked mussel sauce

Cornfed goosnargh chicken, leeks, truffle, cep puree

A selection of three cheese's peacock crackers
(As an additional course £8.00 supplement)

Pre-dessert

Glazed passionfruit tart, coconut, mango and lime

Casa Luker chocolate soufflé to share, breakfast cereal milk sorbet, cherries in kirsh

The tasting menu is only available for the entire table;
unfortunately substitute dishes are not possible