



PEACOCK

Rowsley

DECEMBER DINNER MENU

Turkey consommé, pig in blanket, roast potato croutons, stuffing, chestnut, sage

Beef tartare, oyster Kilpatrick

Handpicked crab, cured mackerel, pickled cucumber, seaweed salad, soy jelly

Partridge and pistachio terrine, cep puree, pear, parsley root, Scotch egg

Brown shrimp, fennel and pink grapefruit cocktail, tempura cod cheek, avocado

Celeriac, potato and truffle pie, salsify, shitake butter sauce

Beef, braised cheek, artichokes, cavolo nero, café de Paris butter, red wine sauce

Gressingham duck breast, fennel, carrot, spring roll, pink grapefruit sauce

Halibut, miso glazed chicken wings, squid, turnip, oyster mushroom

Venison, caramelised onion, stilton and venison bun, pumpkin, black trompette mushrooms, bessen jenever gin sauce

Seabass, smoked eel, beetroot, cauliflower, warm potato salad

Cauliflower cheese raviolis, brassicas, sorrel, grilled leek, almond buerre noissete

Snowball parfait, meringue, cranberry, clementine

Casa luka chocolate soufflé, brandy custard, Christmas pudding ice cream

Christmas spiced brulee, mulled fruits, warm doughnuts, apple sorbet

Baked vanilla cheese cake, blood orange, pumpkin ice cream, ginger bread

Selection of homemade ice cream and sorbets

A selection of three cheeses with Peacock crackers

Supplement £8.00

Additional cheese £2.65 each

Two courses £50.00 per person, Three courses £65.00 per person

Fresh filter coffee or tea with homemade chocolate £5.90

Service not included, added at guest's discretion

www.thepeacockatrowsley.com

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