



PEACOCK

Rowsley

TASTING MENU

£75.00 per person

Amuse Bouche

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

Beef tartare, oyster kilpatrick

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

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

Venison, caramelised onion, stilton, pumpkin, black trumpet mushrooms, bessen jenever gin sauce

Pre-dessert

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

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

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

WINE PAIRING

£50.00 wine pairing per person

Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,
lemon or mint infusion with petit fours £5.90

Service not included, added at guest's discretion