



PEACOCK

Rowsley

PRIVATE DECEMBER PARTY MENU

Amuse Bouche

Homemade bread & butter

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

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 noisette

Pre Dessert

Snowball parfait, meringue, cranberry, clementine

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

Three courses £65.00 per person

Fresh filter coffee or tea with homemade petit fours £5.90

Service not included, added at guest's discretion