



PEACOCK

Rowsley

NEWS YEARS DAY MENU

Parsnip soup, chestnuts and parsley oil served with croutons

Turkey and stuffing terrine, homemade chutney, parsley root remoulade

Beetroot, blue cheese, pear, walnut and chicory salad

Chicken liver parfait, toasted brioche, apple, picked raisin, hazelnut

Miso glazed mackerel, cucumber and lime salad, soy reduction, ginger and sesame

Home smoked salmon classically garnished

Roast rib of Derbyshire beef, Yorkshire pudding

Pheasant, onion puree, wild mushrooms, chestnuts, bacon, confit potatoes, red wine sauce

Goosnagh corn fed chicken breast, fondant potato, cavolo nero, carrots, caramelised onion

Hake, mashed potato, French beans, grenobloise sauce

Gilthead seabream, salt and pepper squid, broccoli, crushed potatoes, tartare sauce beurre blanc

Jerusalem artichoke risotto, brassicas, hazelnut buerre noisette

Baked vanilla cheese cake, clementine, blood orange, gingerbread

Homemade Christmas pudding, brandy custard, Pedro Ximinez soaked prunes

Lemon and cranberry baked Alaska, shortbread biscuit

Spiced brulee, apples, cranberry sorbet

Palette of ice cream & sorbets

A selection of cheese, water biscuits, oat cakes

Two course £33.00, Three course £41.50

Our beef & pork are both supplied by E. W. Coates in Two Dales

Service not included, added at guest's discretion

www.thepeacockatrowsley.com

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