



PEACOCK

Rowsley

♥ VALENTINES TASTING MENU ♥

£75.00 per person

Amuse Bouche

Aged Comte ravioli, caramelised onion, beef consommé

Oysters served three ways

Norfolk quail, croque madame, watercress, French beans, grapes, truffle

Halibut, cucumber, spinach, seaweed, champagne veloute and caviar

Roast glazed duck, carrots, cavolo nero, spring roll, sangria sauce

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

Pre-dessert

Caramelised casa Luker white chocolate mousse, kirsch cherries, gingerbread, blood orange sorbet

Passion fruit soufflé to share, chocolate sorbet

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