



PEACOCK

Rowsley

DECEMBER DINNER MENU

Amuse Bouche

Homemade bread & butter

Roast turkey consommé, caramelised onion, turnip, stuffing sausage roll

Hand picked crab, citrus cured salmon, nasturtium, horseradish yoghurt

Beef tartare, "Rossini style"

Jerusalem artichoke panna cotta, hazelnut, smoked crispy quails eggs, chilled herb sauce (v)

Derbyshire beef fillet, aged comte ravioli, cauliflower, oxtail, chard, red wine reduction

Goosnargh duck, beetroot, barley, quince, liver parfait

Halibut, roasted chicken wings, mashed potatoes, Bakewell oyster mushrooms, Brussel sprouts, turkey & rosemary jus

Celeriac, potato & truffle pie, roasted chervil & parsley root, shitake & soy butter(v)

Pre Dessert

Nougat & passion fruit baked Alaska, cranberries, mandarin

Honey parfait, baked white chocolate custard, lemon, Greek yoghurt

Christmas spiced brulee, apple, caramel roasted pear, toasted oats

A selection of homemade ice creams & sorbets

£65.00 per person

Fresh filter coffee, cappuccino, espresso, a wide variety of teas, Lemon & mint infusions served with petit fours

£5.90

Service not included, added at guest's discretion

www.thepeacockatrowsley.com

01629 733518