



PEACOCK

Rowsley

## TASTING MENU

£75.00 per person

### Amuse Bouche

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

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

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### Beef tartare "Rossini style"

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Halibut, chicken wing, Brussel sprouts, Bakewell oyster mushrooms, turkey & rosemary jus

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Goosnargh duck, beetroot, barley, quince, liver parfait

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

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### Pre-dessert

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

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Chocolate souffle, chocolate éclair, Christmas pudding ice cream

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

## WINE PAIRING

£50.00 wine pairing per person

Verdeca/Muscadet

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Coopers Creek

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Champagne

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Pinot Noir/Fleurie

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Fleurie

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Colheita 2005 (£4.30 supplement)

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Isewine

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Tokaji

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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

[www.thepeacockatrowsley.com](http://www.thepeacockatrowsley.com)

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