



PEACOCK

Rowsley

## SAMPLE DINNER MENU

Amuse Bouche

Homemade bread & butter

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Smoked haddock & potato velouté, onion, slow cooked egg yolk, chives

Handpicked crab, cured mackerel, seaweed, miso, kohlrabi, horseradish

Venison tartare, blackberry vinegar, elderberries, toasted seeds, scotch egg

Smoked beetroot, walnut, goats cheese ice cream (v)

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Derbyshire beef fillet, oyster, kale, parsley root, potato terrine, Wakame & ginger sauce

Guinea fowl, spinach, Bakewell oyster mushroom, salsify, leek, truffle, mashed potato

Cod, pumpkin, Parmesan gnocchi, black trompettes, smoked mussel sauce

Baron Bigot cheese & potato ravioli, poached quails' egg, root vegetables, mushroom consommé(v)

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Pre Dessert

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Pear, meringue, praline mousse, Frangelico caramel

Casa Luker chocolate, sea buckthorn, fig, chocolate sorbet

Chilled passion fruit rice pudding, mango, lemon, coconut & lychee sorbet

A selection of homemade ice creams & sorbets

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

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