



PEACOCK

Rowsley

SAMPLE PRIVATE PARTY LUNCH MENU

Homemade soup of the day served with croutons

Bakewell best cured salmon, cucumber, pickled cauliflower, sorrel, horseradish

Guinea fowl & smoked ham terrine, garden apple & pear chutney

Goats curd mousse, toasted seeds, truffle honey, apple, pickled raisins

Rib eye steak, chips, onion rings, stuffed mushroom, tomato relish, Béarnaise sauce
(Please state how you would like your steak cooked)

Fish dish of the day

Slow cooked belly pork, black pudding, sausage roll, pumpkin, kale, apple

Potato terrine, Bakewell oyster mushroom, chestnut, cauliflower, Old Winchester sauce

Lemon meringue, mulled blackberries, Greek yoghurt sorbet

Cheesecake, mango, passion fruit, lychee & coconut ice cream

Tart of the day

Palette of homemade ice cream & sorbets

£41.50 per person

Fresh filter coffee or tea with homemade sweet selection £5.15

Service not included, added at guest's discretion