



PEACOCK

Rowsley

♥ VALENTINES TASTING MENU ♥

£75.00 per person

Amuse Bouche

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Jerusalem artichoke velouté, smoked crispy quails' egg, truffle

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Chicken & smoked ham terrine, liver parfait, pickled mushrooms, celeriac

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Oysters three ways

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Cod, kale, salsify, kohlrabi, avruga caviar, champagne velouté, herb oil

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Gressingham duck, carrot & cardamom puree, onion, blood orange, sangria sauce

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

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Chocolate souffle, eclairs, milk sorbet

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

WINE PAIRING

£55.00 wine pairing per person

Verdeca

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Viognier

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Champagne

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Cazals Champagne

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La Reserva Leoville Barton

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Colheita 2005 £4.30 supplement

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Muscato

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Menota

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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