



PEACOCK

Rowsley

TASTING MENU

£75.00 per person

Amuse Bouche

Beetroot & smoked bacon velouté, dill, horseradish cream

Tuna, soy, yuzu, avocado

Quail & smoked ham terrine, cep puree, celeriac, liver parfait, quail & cep tea

Halibut, chicken wing, pomme puree, asparagus, cockle, hazelnut, egg & parsley sauce

Derbyshire beef fillet, smoked oxtail, wild garlic, barley, bordelaise sauce

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

Pre-dessert

Chilled rhubarb rice pudding, lychee, sake & coconut sorbet

Casa Luker chocolate cremeux, passion fruit & mango

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

WINE PAIRING

£55.00 wine pairing per person

Viognier

Coopers Creeks

Champagne

Fleurie

Barbaresco

Colheita 2005 £4.30 supplement

Saké

Alcyone

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

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