

Three Courses £55pp

Two Courses £45pp

The Peacock

at Rowsley

Festive menu

Canapés

Pão de Queijo – Traditional Brazilian cheese bread (GF)

Duck Pastrami Tartare (GF)

Roasted Cauliflower Steak (GF) (VE)

Artisan Bread & Flavoured Butter (GFa) (VEa)

Starters

Wild Mushroom & Truffle Pâté

Mulled wine gel, pear & caramelised onion tartlet (GF) (VE)

Sea Trout Gravlax

Dill emulsion, English mustard & trout mousse, oat & date biscuit (GF)

Pheasant & Blue Cheese Ballotine

Celeriac purée, red wine glaze, chicory & apple chutney, crispy pancetta (GF)

Mains

Stuffed Turkey Breast Ballotine

Glazed with orange & festive spices, parsnip purée, roasted heritage carrots, kale, Hasselback new potatoes, cranberry & turkey jus (GF)

Spiced Quinoa-Stuffed Braised Onion

Grilled onions, black garlic, onion velouté (GF) (VE)

Duck & Pineapple

Swede purée, roasted heritage carrots, smoked duck jus (GF)

Desserts

Dark Chocolate Mousse

Lime curd, matcha & oat biscuit, strawberry coulis (GF) (VE)

Spiced Poached Pear

Chocolate & almond crumb, orange & saffron coulis, vanilla ice cream (GF) (VE)

Pineapple Upside-Down Sponge

Muscovado anglaise, lime & coconut ice cream (V)

Cheese & Port (Supplement £20)

Local Artisan Cheese Board

Served with biscuits, grapes, quince & apple chutney (GFa) (V)

Paired with a 10-Year Aged Port

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.
If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.