

8 Courses £75pp
Wine flight £55pp
Premium wine flight £75pp

The Peacock at Rowsley

A taste of Christmas

Canapés

Duck pastrami tartare, wasabi mousse (GF)

Roasted Cauliflower Steak (GF) (VE)

Ferghettina Franciacorta Brut, NV, Italy

Champagne Taittinger Brut Réserve, NV, France

Fresh bread & flavoured butter (GFa)

Starter

Pigeon, Jerusalem artichoke, parsley emulsion (GF)

Nuovo Quadro Gavi di Gavi, 2023, Italy

Heaphy Sauvignon Blanc, 2023, New Zealand

Intermediate

Scallops, bubble & squeak, avocado & spinach mousse (GF)

Rippa Dorii Verdejo, 2023, Spain

Domaine Michel Girard Sancerre, France, 2023

Fish Course

Plaice fillet, shellfish bisque, saffron risotto, charred cabbage leaves (GF)

Picpoul de Pinet L'Ormarine, 2023, France

Bodegas Garzon Albariño, 2022, Uruguay

Main

Venison, blood orange, celeriac purée, crispy kale, red wine sauce (GF)

Côtes du Rhône Villages Les Coteaux, 2023, France

Le Petit Trianon Saint-Émilion Grand Cru, 2020, France

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.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet

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Optional cheese course

Cinnamon French toast, Brie, honey, thyme and cranberry glaze (GF) (V)

£7 supplement

Tawny Port, a sandeman 10yr - £8 supplement for both wine flights

Pre dessert

Christmas pudding, chocolate, freeze-dried raspberries (GFa)

Dessert

Spiced poached pear, chocolate & almond crumb, orange & saffron coulis,
vanilla ice cream (GF) (VEa)

Zil Cascinone Palazzina Moscato d'Asti, 2017 Piemonte, Italy

Maison Ginestet Classique Sauternes, Bordeaux, France

Tea and coffee

Artisan coffee or speciality teas with handmade petit fours

£6 supplement

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