The Peacock at Rowsley

Two Courses £48.00pp
Three Courses £60.00pp

Festive menu

Served Sunday - Friday • 12pm - 9pm

3 courses for 2
27th Nov - 18th Dec
Monday-Friday
12.00-3.00pm

Bread and whipped flavoured butter (GFa) (VEa)

Starters

Game terrine
Piccalilli, date ketchup (GFa)

Cured trout
Beetroot, apple, dill (GF)

Feta, Jerusalem artichoke & mushroom tartlet
Black garlic, sorrel (GFa) (VE)

Crab
Cucumber, avocado, apple, sourdough croutons (GFa)

Mains

Stuffed turkey breast ballotine
Fondant potato, roasted baby carrots & parsnips, pig in blanket, Brussels sprouts, chestnuts, cranberry (GFa)

Soy-brined duck
Carrot, chicory, Pommes Anna, orange jus (GF)

Cod
Smoked mussels, turnip, herb gnocchi, chicken sauce (GFa)
A pescatarian alternative sauce is available upon request

Root vegetable pithivier
Olive oil mashed potato, celeriac, charred tenderstem broccoli, vegetable jus (GFa) (VE)

Sides

Braised red cabbage, apple, cider (GF) (VE) **£6.50**
Honey & thyme glazed carrots (GF) (VEa) **£6.50**
Parmentier potato, Brussels sprouts, bacon & marmite butter (GF) (VEa) **£6.50**

Desserts

Brandy-soaked fruit cheesecake
Redcurrant, clementine sorbet (GF)

Sticky toffee fondant
Pear, stem ginger ice cream (V)

Passionfruit tart
White chocolate, coconut (V)

Dark chocolate
Cherry, almond (GF) (VE)

British cheese board *(£4 surcharge or £15 additional course)*
Artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa)

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.