



THE PEACOCK INN

SAMPLE MENU DÉGUSTATION

The Menu Dégustation must be ordered 48 hours before your reservation and taken by the entire party.

PRELIMINAIRES

Brunoise of marinated fresh king scallops with fresh herbs and green apple

Or

Carpaccio of prime Herefordshire fillet of beef with lemon juice, olive oil and parmesan cheese

ENTRÉES

Homemade langoustine and basil ravioli with a cream of butternut squash

Or

Croustillant of pan fried fresh foie gras with wild mushrooms

PLATS

Grilled fillet of wild sea bass with savoy cabbage and chorizo jam

Or

Braised leg and breast of local guinea fowl with a morel sauce

INTERMEDIERES

Marinated Rocamadour goats' cheese served warm on toast with a walnut dressing

Or

Refreshing raspberry sorbet with fresh fruits

DESSERT

Assiette des gourmands

Café

Freshly ground coffee served with handmade chocolate truffles

£49.95 per person