



# Rowan Tree Country Hotel Christmas Menu 2019

Homemade bread and butter

## Starters

Parsnip velouté, crispy onion pakora and curry oil (V,GF)\*

Perthshire pigeon breast with a lightly boiled quail's egg, slow gin reduction, puy lentils, glazed pigeon wing accompanied by Jerusalem artichoke puree and crisps (GF)

Cranberry and gin home cured seatrout, pickled kohlrabi, lime crème fraiche (GF)

## Main Course

Turkey breast stuffed with sausage and apricot, sauté of Brussel sprouts and maple syrup, roast potatoes and cranberry jus (GF)\*

Pan fried fillet of seabass, garlic and herb potato cake, light mussel broth (GF)

Roast butternut squash and red onion marmalade tart, roasted cherry tomatoes, pickled fennel (V,GF)

## Dessert

Spiced pear tart tatin, blue murder cheese and basil dressing

Dark chocolate and ale cake, mulled wine berry compote and Chantilly cream

Citrus crème brulee with spiced Christmas coulis (GF)

Almond and raspberry financier (GF)

2 courses 23.50

3 courses 27.50

V- Vegetarian; GF - Gluten Free: Made with gluten-free products, but gluten products are used in the kitchen.

Whilst we take every care with your meal, we cannot guarantee a 100% allergen free environment.

\*These can be made gluten free. Please advise us of any dietary requirements when placing your order.

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