



The Rowan Tree Hogmanay tasting menu

Selection of canapes, served with a glass of prosecco



Amuse bouche of truffle mushroom boudin, squid ink pasta, brambles, cream cheese puree and celeriac

or

Baked goat's cheese, pasta sheet, brambles, beetroot puree and celeriac



Haggis, neeps and tatties (vegetarian option available)



Turmeric cured cod, spiced peppers, cherry tomato, cumin kohlrabi, mango and tikka mayo

or

braised lentils, parsnip, wild mushroom with truffle



Lemongrass and lime sorbet



Loin of Scottish venison, beetroot anna, date puree, coffee espuma and burnt white chocolate

or

vegetable encroute, beetroot anna, date puree with garlic and thyme cream



Optional

Cheese Platter £6.95, Late Bottled Port £6 or Tawny Port £7



Warm almond sponge, spiced biscuit, orange soup with amaretto ice cream



Rosemary and sea salt truffles with a dram of Spey whisky

V- Vegetarian; DF- Dairy Free; GF - Gluten Free: 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 when placing your order.

Please discuss any food related allergies or requests when placing your order
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