



Rowan Tree Country Hotel Christmas Menu 2021

Homemade bread and butter

Starters

Ham Hock, chicken & pistachio ballotine, poached apricots, tomato & chilli jam, hand made crostinis (GF)*

Yuletide broth, herb dumplings, chive oil (V,GF)*

Home cured Gravavlax, Sweet pickled carrots, sour onions, dressed mache salad (GF)

Main Course

Roast crown of Kelly's bronze turkey, chestnut and Brussel sprout bubble and squeak, roasted roots of potatoes, thyme and chestnut stuffing, turkey jus gras (GF)*

Cod loin , fricasseed of sweet pepper, chorizo & tomato, herb sauce, potato puree and tender stem broccoli (GF)

Wild mushroom gnocchi, roasted shallots, confit courgette, petit pois, vegetable nage (V,GF)

Dessert

Chocolate, whisky & raisin tart, raspberry compote, Chantilly cream , chocolate shard (GF)*

Rowan Tree trifle, clear strawberry jelly with diced strawberry, soaked sponge, Drambuie custard, honey cream & freeze dried strawberry

Cheese selection (GF)*

Iced mincemeat parfait, sauce Anglaise, honeycomb (GF)*

2 courses 25.95

3 courses 29.95

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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