



The Rowan Tree Hogmanay tasting menu

Selection of canapes, served with a glass of prosecco



Pea velouté, truffle oil, chive cream, pancetta puffs



Gnocchi alla Romana, wild mushroom ragu, oven dried tomato, parmesan crisps, garden herb cream



Crispy pressed lamb shoulder, roasted onion puree, shallot, charred greens, lentil fricassee



Roasted cod loin, chick pea and chorizo cassoulet, potato puree, salsa Verdi



Lemongrass granita, sour jellies



Loin of venison, caramelised cauliflower puree, sweet potato & black pudding dauphinoise, kale, pickled enoki, cassis & sherry jus



Optional

Cheese Platter £9.75, Late Bottled Port £7.25 or Tawny Port £8



Chocolate & olive oil ganache, white chocolate crèmeux, raspberry sorbet, raspberry powder, tempered chocolate shards

£70 per person

Vegetarian, gluten free and dairy free options available.

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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