



Festive Menu 2022

Home made bread and balsamic vinegar



Parmesan velouté, gnocchi, sage, parmesan crisp (gf*)

Duck liver parfait, apple spiced chutney, merlot grape, brioche (gf*)

Mussel and clam bouillabaisse, saffron aioli, fondant potato



Turkey breast, confit turkey thigh, pork and apple stuffing, creamed Brussel sprouts, spiced red cabbage, roast potatoes, red wine jus (gf*,df*)

Gently poached hake, chateaux potatoes, roasted shallot, burnt onion puree, pickled cauliflower, clove bur blanc (gf*)

Chestnut mushroom risotto, Chantonay carrot, celeriac, goats cheese toasted focaccia (gf*)



Cinnamon donut, white chocolate cremuex, chocolate soup

Salted caramel fondant, tonka bean ice cream, honey touille (gf)

Selection of ice creams and sorbets (gf, df)



Filter tea and coffee



2 courses £29.50

3 courses £34.50

Vegan, 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
www.rowantreehotel.com 01479 810 207 enquiries@rowantreehotel.com