



The Rowan Tree Hogmanay tasting menu

Selection of canapes, served with a glass of prosecco



Curried cauliflower velouté, crispy onions with curry oil



Duck bun with hoisin gel, spiced spinach and pickled cucumber



Champagne sorbet Bellini
or
Oysters with lime granita



Pan fried west coast cod with sea food paella



Rump of beef, pancetta, caramelised mushroom and onion with pomme puree
and red wine jus



Duo of Scottish macarons



Coffee Choux bun, milk choc crémeux, white Russian



Wee dram of Spey Whisky

Optional

Cheese Platter £9.75, Late Bottled Port £7.50 or Tawny Port £8.50

£75 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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