



## Festive Menu 2023

Home-made bread, garlic and herb olive oil with balsamic vinegar



Game and apricot terrine, house chutney, toasted brioche, mache salad

Mussel and sweetcorn chowder, chive oil, focaccia

Wild mushroom tartlet, creamed leeks, truffle oil



Roast turkey roulade, chestnut and thyme stuffing, Brussel sprouts with pancetta, roasted carrots, fondant & roast potatoes, turkey jus

Grilled seabream, caramelised cauliflower puree, pomme Anna  
and petit pois Francais

Celeriac & roasted garlic risotto, confit celeriac, roasted cherry tomatoes,  
grilled courgettes, rocket and parmesan



Blackcurrant delice, crème de cassis Anglaise, vanilla bean ice

Rowan Tree walnut whip, chocolate ganache, Italian meringue, caramelised  
walnuts, cocoa nibs and Chantilly cream

Blood orange sorbet, glazed orange segments, mimosa gel



Filter tea and coffee



Vegan, gluten free and dairy free options available

£32.95 for two courses

£36.95 for three courses

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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