



Rowan Tree Christmas 2025 group menu

Starters

Soup of the day 7.5 *homemade bread (gf,df,v, vegan)*

Potted crayfish

garlic & parsley butter, bacon, served with fresh, homemade bread (gf)*

Spiced pumpkin and butternut risotto

vegetable crisps (gf, df,v, vegan*)*

Main Course

Pan fried seabass

*lemon & thyme glazed roasted vegetables, roast potatoes,
served with a lemon butter sauce (gf, df*)*

Roast turkey

*sage & onion stuffing, pigs in blankets, honey roast veg, roast or mash potatoes,
roasted carrots (gf*,df*)*

Curried sweet potato and vegetable tagine

served with lentil dhal nan bread (v, gf, df, vegan*)*

Sides

(df, gf*, vegan*)*

sauté sprouts and bacon in garlic butter 5

pigs in blankets 5

honey glazed vegetables 5

Roast potatoes 5

Dessert

Scottish Cranachan

whisky cream, raspberries, toasted oats (gf,v)*

Apple sticky toffee pudding

with table ice cream and toffee sauce (gf)*

Plum and pear crumble

with vanilla ice cream (gf)*

£29.95 for two courses, £34.95 for three courses

v vegetarian; df dairy free 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 to your dietary requirement, please advise us when placing your order.

Please discuss any food related allergies or requirements when placing your order.