



The Rowan Tree Hogmanay tasting menu 2025

Selection of canapes, served with a glass of prosecco



Langoustine bisque served with a chive crème fraîche and an apple and pear mirepoix



Mini selection of arancini served with a spicy tomato and basil reduction



Pan seared scallops wrapped in Parma ham, served with lemon zest, white chocolate discs and a prosecco butter sauce



Beef wellington served with a cauliflower and potato puree, vegetable ribbons, baby carrots and a red wine jus



Trio of sticky toffee puddings served with clotted cream, Cairngorm ale toffee sauce and a Fireball syrup reduction



White chocolate mousse served with mango gel, a cinnamon wafer and a chocolate garnish



Selection of chocolate truffles served with a chocolate liqueur sauce

£95 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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