



## Rowan Tree Country Hotel Distilling Dinner 6<sup>th</sup> March

### Starters

**Kinrara forest fruits gin cured salmon (gf\*)**

*celeriac remoulade, honey mustard parsnips & crostini*

**Spey Chariman's Choice malt whisky roasted wild mushroom soup (gf, v)**

*nutmeg and apricot crumb & whisky cream*

**Pan roasted pancetta (df\*)**

*cauliflower puree, Cairngorm lager battered pickles & red wine jus*

### Main Course

**Six hour slow braised Cairngorm Black Gold beef (df\*)**

*creamy mash, buttered greens & red wine jus*

**Pan seared halibut (gf)**

*pickled apples, mini chive potato rosties, crispy kale & wilted spinach. Spiced berry compote & Cairngorm gin bur blanc sauce*

**Red wine wild mushroom ragu (gf\*,df\*)**

*buttered new potatoes, honey whisky carrots & flat bread*

### Dessert

**Chocolate orange brownie (gf)**

*ice cream, fresh raspberries & Cairn Blended 12 year caramel syrup*

**Raspberry Meringue (gf)**

*Raspberry cream & Kinrara Gin Hibiscus mint sauce*

**Ice cream or sorbet (gf, v, vegan\*)**

**Choice of starter, main and dessert £55 per person**

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 adapted to your dietary requirement, please advise us when placing your order.

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