



Rowan Tree Christmas Menu 2026

Starters

Traditional lentil soup

with fresh homemade bread (gf,df, vegan)*

Prawn cocktail

iceberg, tomato concasse & bloody marie rose sauce, homemade bread (gf)*

Sauteed garlic truffle wild mushrooms

toasted homemade bread with pickled onions and chestnut crumb

Mains

Turkey dinner

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

Nut roast

sage & onion stuffing, honey roast veg, roast carrots, roast potatoes, (gf,df*,vegan*)*

Pan seared seabass

served with pea and asparagus risotto & Jacqueline sauce (gf,df*)*

Desserts

Apple and pear crumble

*served with vanilla ice cream or homemade custard (gf*df*)*

Cranachan tart

with whisky granola, sugar garnish and fresh berries

Duo of chocolate mousse

with chocolate garnish, fresh berries and mint caramel sauce (gf)

£33.95 for two courses

£38.95 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.