



Rowan Tree Hogmanay Tasting Menu 2026

Selection of canapés



Chive & goats cheese stuffed beetroot ravioli with a pistachio cream & balsamic honey glazed asparagus



Trio of Savory ice cream

Bacon & egg, crab & passionfruit, blue cheese & walnut



Pan seared halibut, served with a creamy pea risotto, apple & fennel salad, toasted almonds with a white chocolate & rosemary sauce



Fillet of venison, served with a parsnip & apple plum sauce, sauteed wild mushroom & smoky bacon, cream spinach & a cheery reduction



Rhubarb soup served with lavender infused yoghurt & cookie nut crumb



Deconstructed PB&J

Peanut butter mousse, roasted grape compote, brioche croutons & grape glaze sauce



Flavoured petit fours

£110 per person. £10 deposit on booking

Vegetarian and gluten free options available

enquiries@rowantreehotel.com

01479 810207

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.