ROWHILL GRANGE
Hotel & Utopia Spa

CHRISTMAS EVE SUPPER

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

BUTTERED ENGLISH ASPARAGUS
Confit Egg Yolk, Garden Pea Custard, Feta (v, gf)

SCOTTISH BEETROOT SALMON GRAVLAX
Horseradish and Dill Crème Fraîche, Pickled Cucumber & Buckwheat Blinis

SEARED BEEF CARPACCIO
Crispy Black Pudding Bon Bon, Horseradish, Parmesan Cream, Baby Rocket Leaves

MAINS

ROAST NOISETTE OF LAMB
Braised Lamb Croquette, Pearl Barley, Chanterney Carrots, Mint, Red Wine Jus

PAN FRIED STONE BASS
Clam Chowder, Smoked Potato, Pancetta, Sweetcorn, Samphire (gf)

RICOTTA GNUDI
Creamed Spinach, Butternut Squash, Sage & Pine Nuts (v)

DESSERTS

FIG & GINGER PUDDING
Warm Caramel Foam, Ginger Crumble, Bay Leaf Ice-cream

PEPPERMINT CHEESECAKE
Chocolate Soil, Berry Compote, Winter Berry Sorbet (df, gf)

ARTISAN BRITISH CHEESES
Shropshire Blue, Ash Goats, Wensleydale Cheddar, Somerset Brie, Fruit Chutney, Quince Jelly, Truffled Rowhill Grange Honey, Crackers

Coffee & Petits Four

Please enquire if you require information about allergens.

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CHRISTMAS DAY LUNCH

Bread with Whipped Butter
Selection of Chef's Canapés

STARTERS

WILD GAME TERRINE
Bitter Orange Marmalade, Pickled Blackberries & Multiseed Cracker

CURED SOUTH COAST SEA TROUT
Smoked Cherry Tomato, Gordal Olive, Jalapeno, Pink Radish & Avocado (gf,df)

ROAST BUTTERNUT SQUASH & COCONUT SOUP
Truffled Parmesan Choux (v)

MAINS

NORFOLK BRONZE TURKEY
Wild Mushroom & Cranberry Stuffing, Yorkshire Pudding,
Braised Red Cabbage, Honey Roast Chantenary Carrots, Pigs in Blankets, Cranberry Jus

SCOTTISH SALMON WELLINGTON
Mushroom Duxelle, Spinach Crepe, Buttered Broccoli, Champagne Cream

BAKED SWEET POTATO
Crispy Kale, Sour Cranberry Chutney, Pomegranate & Shallot Dressing (v,df)

For the Table: Beef Dripping Roast Potatoes,
Honey Roast Parsnips, Sprouts with Shropshire Blue Cheese and Pancetta (gf)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce, Vanilla Ice Cream

TRIFLE BAULE BAULE
Chantilly Cream, Custard, Sherry Sponge, Strawberries

DOUBLE CHOCOLATE TART
Dark Chocolate Truffle, White Chocolate Mousse, Textures of Raspberry

ARTISAN BRITISH CHEESES
Fruit Chutney, Quince Jelly, Truffled Rowhill Grange Honey, Crackers

Coffee and Warm Mince Pies

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ROWHILL GRANGE
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BOXING DAY MENU

Sourdough with Whipped Butter & Gremolata

FIRST COURSE

CURED MACKEREL
Pink Grapefruit, Tomato Dressing, Pickled Radish & Cucumber (gf, df)

or

HEIRLOOM TOMATO CARPACCIO
Tomato dressing, Pickled Radish and Cucumber, Mezuna, First Press Olive Oil (ve,gf)

SECOND COURSE

CRISPY TRUFFLED MUSHROOM ARANCINI
Cacio de Pepe Parmesan Cream, Cured Egg Yolk, Crispy Parma Ham (vo)

THIRD COURSE

ROAST SIRLOIN OF BEEF
Crispy Potato Cake, Salt Baked Celeriac Purée, Chestnut, Buttered Broccoli, Barolo Red Wine Jus

or

MISO ROAST CAULIFLOWER
Sultana Purée, Chestnuts, Creamed Spinach, Crispy Chickpeas (v)

Blood Orange Sorbet & Pear Ginger Relish

FOURTH COURSE

ROCKY ROAD
Dark Chocolate Mousse, Textures of Cherry, Chocolate Soil

Tea, Coffee and Petit Fours

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