ROWHILL GRANGE
Hotel & Utopia Spa

NEW YEARS EVE 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

Please enquire if you require information about allergens.

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