



ROWHILL GRANGE  
*Hotel & Utopia Spa*

# FESTIVE PARTY FEAST

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

## STARTERS

DOCKYARD GIN CURED SCOTTISH SALMON  
Dill Crème Fraîche, Crispy Capers, Pink Radish

CELERIAC & PEAR SOUP  
Goats Cheese, Sage, Cranberry and Sunflower Seed Bonbon

SERRANO HAM  
Compressed Charentais Melon, Lime

## MAINS

NORFOLK BRONZE TURKEY  
Woodland Mushroom & Sage Stuffing, Yorkshire Pudding, Beef Dripping Roast Potatoes,  
Chantenay Carrots, French Beans, Pigs in Blankets, Pan Roast Gravy

ROAST SCOTTISH SALMON WELLINGTON  
Herb Crushed New Potatoes, French Beans, White Wine Cream

WINTER SPICED BUTTERNUT SQUASH  
Braised Black Rice, Creamed Spinach, Cranberry & Red Onion

## DESSERTS

MINCE PIE CHEESECAKE  
Coconut Sponge, Raspberry, Chantilly Cream  
(available gf, vg & nut free, please request when ordering)


ZESTY ORANGE BROWNIE  
Mulled Wine Poached Pear, Ginger Crumble, Vanilla Ice-cream  
(available gf, vg & nut free, please request when ordering)

ARTISAN BRITISH CHEESES  
Shropshire Blue, Driftwood Goats, Lord London, Fruit Chutney, Crackers

*Coffee & Petits Four*

Please enquire if you require information about allergens. All prices are inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your account.

#alexandermoments @rowhillgrange



# FESTIVE PRIVATE DINING

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

## STARTERS

DOCKYARD GIN CURED SCOTTISH SALMON  
Dill Crème Fraîche, Crispy Capers, Pink Radish

HERITAGE PUMPKIN & COCONUT SOUP  
Goats cheese, sage, Cranberry and Sunflower Seed Bon Bon

SERRANO HAM  
Compressed Charentais Melon, Lime

ROWHILL GRANGE CRAB & PRAWN COCKTAIL  
Cornish crab, Tiger prawns, baby gem lettuce, pink radish, Mary rose dressing, soft herb salad (£4 supplement)

## MAINS

NORFOLK BRONZE TURKEY  
Woodland Mushroom & Sage Stuffing, Yorkshire Pudding, Beef Dripping Roast Potatoes, Chantenay Carrots, French Beans, Pigs in Blankets, Pan Roast Gravy

WINTER SPICED BUTTERNUT SQUASH  
Braised Black Rice, Creamed Spinach, Cranberry & Red Onion

ROAST STONE BASS  
Cornish Clam Chowder, Smoked Potato, Corn, Samphire, Smoked Pancetta

SCOTTISH HIGHLAND SLOW COOKED RUMP OF LAMB  
BBQ carrot, Pearl barley & mint, braised lamb shepherd's pie (£6 supplement)

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
Brandy sauce, vanilla Ice-cream

MINCE PIE CHEESECAKE  
Coconut Sponge, Raspberry, Chantilly Cream  
(available gf, vg & nut free, please request when ordering)

ZESTY ORANGE BROWNIE  
Mulled Wine Poached Pear, Ginger Crumble, Vanilla Ice-cream  
(available gf, vg & nut free, please request when ordering)

ARTISAN BRITISH CHEESES  
Shropshire Blue, Driftwood Goats, Lord London, Fruit Chutney, Crackers (£5 supplement)

Please enquire if you require information about allergens.

#alexandermoments @rowhillgrange

