



ROWHILL GRANGE
Hotel & Utopia Spa

NEW YEARS EVE TASTING MENU

CHEF'S CHOICE OF CANAPÉS

SOURDOUGH BREAD

Whipped Salted Butter and Gremolata

FIRST COURSE

COBBLE LANE BRESAOLA

24 Month Old Padana Reggiano, Mezuna and First Press Olive Oil

SECOND COURSE

MISO CURED COD

Blood Orange, Yoghurt, Jalapeno and Avocado

THIRD COURSE

ROAST SIRLOIN OF BEEF

Truffle Pomme Purée, Braised Beef Shin, Cavolo Nero, Salt Baked Jerusalem Artichoke

FOURTH COURSE

PASSION FRUIT YEAST CAKE

Malibu Chantilly, Coconut Shavings

FIFTH COURSE

ROSE & RASPBERRY CHEESECAKE

Rose Infused Sponge, Raspberry Jelly

COFFEE & PETIT FOURS

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



VEGETARIAN NEW YEARS EVE TASTING MENU

CHEF'S CHOICE OF CANAPÉS

SOURDOUGH BREAD

Whipped Salted Butter and Gremolata

FIRST COURSE

PICKLED CELERIAC

Shaved Vegan Parmesan, Mezuna and First Press Olive Oil

SECOND COURSE

COMPRESSED CHARENTAIS MELON

Blood Orange, Yoghurt, Jalapeno and Avocado

THIRD COURSE

WINTER SPICED BUTTERNUT SQUASH

Stuffed with Wild Rice, Chestnuts and Woodland Mushrooms, Creamed Spinach
Red Onion and Cranberry Chutney

FOURTH COURSE

PASSION FRUIT YEAST CAKE

Malibu Chantilly, Coconut Shavings

FIFTH COURSE

ROSE & RASPBERRY CHEESECAKE

Rose Infused Sponge, Raspberry Jelly

COFFEE & PETIT FOURS

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