



ROWHILL GRANGE
Hotel & Utopia Spa

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

Please enquire if you require information about allergens.

#alexandermoments @rowhillgrange





ROWHILL GRANGE
Hotel & Utopia Spa

CHRISTMAS DAY CARVERY

Bread with Whipped Butter

STARTERS

SERRANO HAM

Serrano Ham, Compressed Chanterais Melon, Lime (gf, df)

DOCKYARD GIN CURED SCOTTISH SALMON

Crispy Capers, Dill Crème Fraîche, Pink Radish (gf)

CELERAIAIC & PEAR SOUP

Goats Cheese, Sage, Cranberry & Sunflower Bonbon (gf,v)

CARVERY

Your choice of:

NORFOLK BRONZE ROAST TURKEY

HONEY GLAZED HAM

ROAST ROOT VEGETABLE & WILD MUSHROOM WELLINGTON

*With Beef Dripping Roast Potatoes, Brussels Sprouts with Pancetta,
Roast Chantenay Carrots, Honey Glazed Parsnips, Yorkshire Pudding,
Pigs in Blankets & Wild Mushroom & Cranberry Stuffing*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce and Vanilla Ice Cream

DARK CHOCOLATE ORANGE BROWNIE

Chocolate Glaze, Vanilla Ice Cream, Chocolate Soil (gf, df)

ARTISAN BRITISH CHEESES

Shropshire Blue, Winter Dale Shaw, Dried Fruits, Chutney, Crackers

Coffee & Warm Mince Pies

Please enquire if you require information about allergens.

#alexandermoments @rowhillgrange





ROWHILL GRANGE
Hotel & Utopia Spa

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

Please enquire if you require information about allergens.

#alexandermoments @rowhillgrange

