



ROWHILL GRANGE  
*Hotel & Utopia Spa*

## NEW YEARS EVE

*Canapes*

*Arisan Bread, with Roasted Chicken Skin, Gremolata and Salted Butter*

### FIRST COURSE

SCORCHED CORNISH MACKEREL

Barbequed Beetroot, Pickled Apple, Buttermilk

*or*

HEIRLOOM TOMATO CARPACCIO

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

### SECOND COURSE

CRISPY WILD MUSHROOM ARANCINI

Arrabbiata Sauce, Herb Salad, Parmesan Cream

### THIRD COURSE

ROAST FILLET OF BEEF

Roasted Hispi Cabbage, Roasted Roscoff Onion, Mash Potato

*or*

WINTER TRUFFLE, POTATO AND LEEK WELLINGTON

Roasted Hispi Cabbage, Roasted Roscoff Onion, Mash Potato

*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

