



ROWHILL GRANGE  
*Hotel & Utopia Spa*

## NEW YEARS EVE MENU

*Garlic and Rosemary Focaccia with Hot Honey Butter*

### FIRST COURSE

SALT COD SCOTCH EGG

Soft Quail Egg, Red Pepper Purée, Crispy Chorizo

### SECOND COURSE

HONEY GOATS CHEESE ESPUMA

Salt Baked Beetroot, Poached Pear, Candied Walnut

### THIRD COURSE

THYME ROASTED FILLET OF BEEF

Olive Oil Pomme Purée, Port Braised Shallot, Crispy Ox Cheek Bon Bon, Bordelaise Jus

### FOURTH COURSE

CRANBERRY SORBET

Cinnamon Crumb, Brandy Snap Tuille

### FIFTH COURSE

AFTER DINNER MINT PARFAIT

Chocolate and Peppermint Mousse, Chocolate Glaze, Dark Chocolate Peppermint Truffle

*Tea, Coffee and Petit Fours*

Please enquire if you require information about allergens.

#alexandermoments @rowhillgrange





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### SECOND COURSE

SOMERSET BRIE AND CRANBERRY PARCEL  
Spiced Butternut Squash Purée, Toasted Seeds

### THIRD COURSE

CHARGRILLED CHAR SIU CAULIFLOWER  
Peanut and Lime Slaw, Roasted Cauliflower Purée, Pickled Ginger, Coriander

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