



ROWHILL GRANGE
Hotel & Utopia Spa

CHRISTMAS EVE SUPPER

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

CHERRY WOOD SMOKED DUCK HAM

Poached Mulled Plum, Bitter Leaf, Toasted Chestnut Bread

CHAMPAGNE AND ORANGE CURED SALMON

Orange Caviar, Avocado Purée, Pickled Fennel, Capers

ROAST PUMPKIN AND SPINACH TERRINE

Toasted Seed Ricotta Roulade, Rocket, Citrus Dressing (ve)

MAINS

ROAST SADDLE OF VENISON

Port Braised Venison Cottage Pie, Buttered Kale, Caramelised Carrot, Red Wine and Thyme Jus

PAN ROASTED RAINBOW TROUT

Saffron Creamed Potato, Sautéed Sea Vegetables, Pickled Winkles, Watercress Velouté

SALT BAKED CELERIAC AND PORCINI MUSHROOM AGNOLOTTI

King Oyster Mushroom, Spinach, Truffle Foam (ve)

DESSERTS

WHITE CHOCOLATE AND CRANBERRY PARFAIT

Amaretto Cranberry Gel, Creme Chantilly, Almond Biscotti

CLEMENTINE CAKE

Cointreau Jelly, Clementine Caramel, Cinnamon Mascarpone

ARTISAN BRITISH CHEESES

Somerset Brie, Cranberry Wensleydale, Shropshire Blue, Fruit Chutney, Truffle Honey, Grapes, Sourdough Crackers

Please enquire if you require information about allergens.

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CHRISTMAS DAY LUNCH

Bread with Whipped Butter

Selection of Chef's Canapés

STARTERS

CARAMELISED WHITE ONION, CIDER AND ROSEMARY VELOUTÉ

Kentish Blue Cheese Rarebit (v)

LEMON AND FENNEL CURED SALMON

Scottish Potato Pancake, Horseradish Crème Fraîche, Pickled Shallots, Caviar

CORNFED CHICKEN AND DUCK TERRINE

Port Roasted Fig, Toasted Brioche, Duck and Pistachio Lolipop

MAINS

NORFOLK BRONZE TURKEY

Sage, Onion and Cranberry Stuffing, Yorkshire Pudding, Creamed Brussels and Pancetta, Caramelised Roast Carrot, Duck Fat Roast Potatoes, Piccolo Parsnips, Pig in Blankets, Roast Turkey Gravy

PAN ROASTED FILLET OF JOHN DORY

Artichoke Puree, Glazed Shallot and Dill Gnocchi, Spinach, Mussel and Vermouth Foam

SALT BAKED BEETROOT AND WALNUT PERTIVER

Braised Lentil Cassolaut, Caramelised Roasted Carrots, Beetroot and Thyme Gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce

BAILEYS DELICE

Dark Chocolate Mousse, Baileys Crèmeux, Chocolate Sable

RASPBERRY AND WHITE CHOCOLATE SNOWBALL

White Chocolate Mousse, Raspberry Chambord Compote, Vanilla Jaconde


ARTISAN BRITISH CHEESES

Fruit Chutney, Quince, Crackers

Coffee and Warm Mince Pies

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ROWHILL GRANGE
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BOXING DAY 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

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FIRST COURSE

HONEY GOATS CHEESE ESPUMA
Salt Baked Beetroot, Poached Pear, Candied Walnuts

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

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

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