



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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