



Rowton Hall

COUNTRY HOUSE HOTEL & SPA



EASTER SUNDAY menu



STARTERS

GARDEN PEA SOUP (GF) (V) (VE*)
Mint Crème Fraiche

SMOKED SALMON AND PRAWN ROULADE (GF)
Marie Rose, Cucumber and Lemon

CHICKEN LIVER PARFAIT (GF*)
Red Onion Chutney, Toasted Brioche

GOATS CHEESE MOUSSE (V)(GF)
Beetroot, Crispy Onions, Rocket

MAIN COURSE

ROAST TOPSIDE OF BEEF (GF)

ROAST PORK LOIN (GF)
with Apricot and Sage Stuffing

ROAST LEG OF LAMB (GF)

HERB AND NUT ROAST (GF)

All served with Roast Potatoes, Yorkshire pudding, Seasonal Vegetables and Red Wine Gravy

SEA BREAM (GF)
Fondant Potato, French Style Peas

TOMATO AND BASIL RISOTTO (GF) (VE) (V)
Sundried Tomato, Crispy Basil

DESSERTS

STICKY TOFFEE PUDDING
Butterscotch Sauce, Vanilla Ice Cream

LEMON AND THYME CRÈME BRULÉE (GF*)
Shortbread Biscuit

DOUBLE CHOCOLATE BROWNIE
Caramel Sauce, Salted Caramel Ice Cream

VANILLA AND ROWTON HONEY PANNA COTTA (GF*)
Strawberry Compote, Oat Crumb

2 COURSES - £24.95 PER PERSON | 3 COURSES - £29.95 PER PERSON