



Rowley Manor Hotel

Lunch Menu November and December

2 Course £20 / 3 Course £25

Starters

Free range turkey mulligatawny soup served with medium spiced spinach bhaji

Blue cheese, walnut and apple, crispy pancetta, croutons GFO

Pressed ham hock, toasted apple bruschetta, wild rocket GFO

Main Course

Spinach, wild mushroom and red onion risotto with chicken or smoked salmon GF

**Roast crown of local turkey served with Yorkshire pudding, seasonal vegetables, pan gravy,
cranberries pigs in blankets and stuffing GFO**

8 hour braised local lamb shank, roasted root vegetables, garden mint gravy, Pomme puree GF

Desserts

White chocolate and sour cherry cheesecake with winter berry milkshake GF

Sticky toffee pudding served with toffee sauce and vanilla clotted cream

Poached pear, Malbec, cinnamon rice, butter chocolate sauce GF