



Private Dining
at RG's



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Our boutique hotel in Kent, Rowhill Grange, is home to the 2-AA rosette awarded 'RG's' restaurant & grill. Effortlessly striking the balance between gorgeous cuisine, slick service and a laid-back, relaxed atmosphere.

Wrapping around the main dining room of RG's are our Private Dining Rooms in the Main House, ideal for indulgent meals with friends and family. The largest of our spaces in the Main House can accommodate up to 24 guests, and all of our Private Dining Rooms serve dishes created for RG's by Head Chef Oliver Joyce.

Discover our private lunch, dinner & afternoon tea options below. For larger celebrations, our exclusive use venues, The Clockhouse & The Pavillion are ideal for parties over 24 guests all the way up to 200.

The Snug

(Pictured Right)

An intimate space adjacent to RG's
with room for 10 guests.



The Drawing Room

(Pictured Left)

A lavish dining room with space
for 16 guests.

The Orangery

(Pictured Right)

A bright space wrapping around the RG's dining room, with access to the terrace and room for 24 guests.



The Sitting Room

(Pictured Left)

A pretty sitting room with garden views and comfy seating, ideal for afternoon tea parties for up to 14 guests.

Canapé reception

Why not start your meal in style with a canapé reception in your private room?

3 Canapés at £6.00 per person

Smoked Salmon Pinwheels

Goats Cheese Crostini

Fig, Mascarpone on Brioche

Mini Blinis and Marinated Salmon

Gravadlax Skewer, Honey Mustard Dressing

Caesar Tartlets

Brie & Grape Chutney

Poached Salmon Pate, Rye Bread & Dill

Flacked Ham Ballotine, Whole Grain Mustard

Goats Curd and Pumpnickel

Smoked Mackerel Rye Bread

Dressed Crab

Heritage Carrot Tartare

Quail Egg and Celery Salt

Minted Lamb Kebabs

Crisp Puff Pastry | Braised Oxtail, Ale & Onion Puree

Mini Sausage Roll

Lemon & Parsley Risotto Balls

Kent Cheddar Pickled Walnut Quiche

Mini Yorkshire Puddings | Roast Beef & Horseradish





Sample Menu

STARTERS

- Rowhill Grange Prawn Cocktail, Avocado, Cucumber & Dill (DF, GF)
- Steak Tartare, Shaved Mushrooms, Cured Egg Yolk, Capers (DF)
- Wild Garlic Soup, Smoked Ham Croquette (DF)
- Groombridge Asparagus, Fried Duck Egg, Bacon & Black Pudding, Pickled Shimeji (DF, GF)
- Carpaccio of Baked Carrot, Avocado, Crispy Chickpea & Almond (VG, VE, DF)

MAIN COURSES

- Pan Roasted Fillet of Stone bass, Cauliflower Beignets, Golden Raison Dressing, Crispy Capers (GF)
- Fillets of Plaice, Garlic Mash, Brown Shrimp & Dill Beurre Blanc (GF)
- Rump of English Lamb, Ewe's Curd, Lamb Pastilla, Asparagus
- Lightly Spiced Braised Pork Belly, Roast Apple Puree, Wild Mushrooms, Braised Butter Beans (GF)
- Quinoa, Grilled Courgettes, Tomato Salsa & Basil Crisps (VG, V, DF)
- Pea & Ricotta Tortellini, Garden Spring Vegetables (V)
- 8oz 28 Day Aged Sussex Farm Ribeye (+£7) or Fillet Steak (+£8) served with Roast Shallot, Confit Tomato, Pickled Girolles, Hand Cut Chips & Choice of Peppercorn Sauce or Red Wine Jus

Sample Menu

DESSERTS

Banana Parfait, Caramel Sauce, Chocolate, Candied Walnuts
Buttermilk Panna Cotta, Rhubarb & Granola
Matcha, Chocolate & Dates, Coconut Sorbet (VG, GF)
Dark Chocolate Pave, Honeycomb & White Chocolate
Carrot & Walnut Cake, Ginger Ice-Cream
Selection of Kent & Sussex Cheeses, Quince Jelly,
Crackers, Grapes (+£5)

Coffee & Petit Fours

£50 per person



Afternoon Tea Party - Sample

Sandwiches

FREE RANGE EGG MAYONNAISE
Mustard Cress, Granary Bread

ROAST HAM
English Mustard Mayonnaise, Tortilla Wrap

POACHED SALMON
Crème Fraiche, Spring Onion, Lemon & Chives,
Brioche Roll

CUCUMBER
Greek Yoghurt & Dill, Granary Bread



Afternoon Tea Party - Sample

Sweets

Freshly baked scones with clotted cream & preserves
Chef Joyce's changing selection of cakes & fancies

Sips

Artisan Teas & Coffees
Glass of Prosecco (+£9 per person)
Glass of Champagne (+£12 per person)

£34 per person including hire of The Sitting Room
(Minimum 8 guests)

HUNGRY?

Coffee & petit fours are included in all three-course menus and naturally we can cater for any dietary requirements.

For groups of over 24, or for more informal dining options including BBQs, bowl food and buffets, our exclusive use venues, The Clockhouse & Pavilion are ideal. Available for larger celebrations for up to 200 guests.

Enquire with the Rowhill team:

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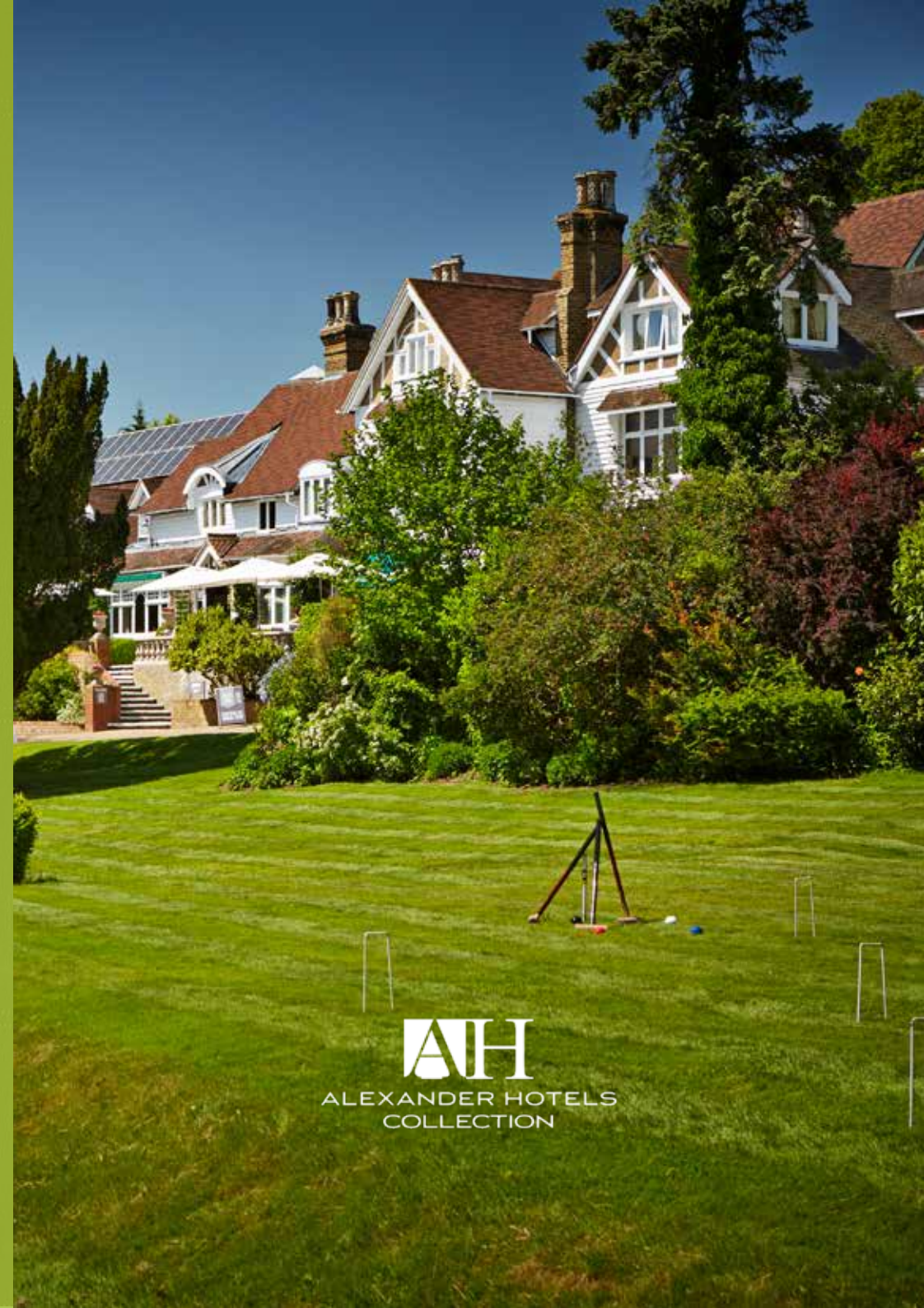
An entirely discretionary service charge of 12.5% is added to all accounts.

www.alexanderhotels.com

#alexandermoments



ROWHILL GRANGE
Hotel & Utopia Spa



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ALEXANDER HOTELS
COLLECTION