



BOWOOD
HOTEL, SPA AND GOLF RESORT

Banqueting Menu

The following provide a wide choice of dishes for banqueting, receptions and dinners. Please select one starter, one main course and one dessert for your party (this excludes special dietary requirements). All dishes are served with Chef's selection of seasonal vegetables.

The price of your three-course menu, including coffee & truffles and room hire, is determined by your choice of main course and all dishes can be adapted to suit individual requirements.

Starters

Chicken liver parfait with grilled sourdough and caramelised onions
Trio of salmon
Ham hock and foie gras terrine with apple and date chutney
Roulade of smoked salmon and prawns
Goats' cheese and caramelised red onion tart (V)
Smoked chicken salad with a Caesar dressing
Seasonal soup and fresh bread rolls
Game terrine with Bowood chutney and granary toast (available Sept - April)
Antipasti selection of cured meats, marinated artichokes, sundried tomatoes and olives
Smoked mackerel pâté and granary toast
Tuscan tomato and basil soup (V)

Main Courses £34

Roast breast of guinea fowl with pommes dauphinoise, seasonal vegetables and a rich game jus
Poached salmon with hollandaise sauce, buttered new potatoes and fine green beans
Slow roasted crispy pork belly, sage mash, roasted vegetables and an apple jus
Walter Rose pork sausages with creamy mash, caramelised onions and rich onion gravy
Beef Bourguignon with horseradish mash and seasonal vegetables
Free range breast of chicken with a thyme and red wine jus, crushed new potatoes and seasonal vegetables
Roasted vegetable and Brie tart with a roasted red pepper sauce (V)
Wild mushroom open lasagne with truffle oil (V)

Please note: some dishes may contain nuts. (V) = suitable for vegetarians.



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Banqueting Menu Continued

Mains £39

Slow cooked blade of beef, creamed potato, carrot purée and red wine jus
Roasted loin of pork with sage and apricot stuffing, mustard mash, seasonal vegetables and Calvados jus
Pan fried duck breast, rosti potatoes, wilted greens and a redcurrant jus
Rack of lamb with a herb crust, creamed potatoes, seasonal vegetables and a red wine jus
Baked sea bass fillet with a caper and lemon sauce, crushed new potatoes and spinach
Rump of braised lamb with caramelised baby onions, sweet potato mash and seasonal greens
Beef and ale pie with mashed potato and seasonal vegetables
Chargrilled pork cutlet with creamed potatoes and cassoulet beans
Medallions of beef with braised pearl onions and red wine jus, crushed new potatoes and seasonal vegetables

Mains £50

Beef Wellington with roasted new potatoes, seasonal vegetables and a red wine jus
Roasted haunch of venison, dauphinoise, wilted greens and redcurrant jus
Pan fried monkfish with wild mushrooms and fondant potatoes, garlic aioli

Desserts

Glazed lemon tart with raspberry sorbet
Crème brûlée with biscotti
Baileys cheesecake
Chocolate tart, fruit gel and vanilla cream
Pear and apple crumble with double cream
White chocolate mousse with honeycomb and seasonal berries
Glazed apple tarte tatin with vanilla ice cream
Terrine of milk chocolate marquise with orange cream
Lemon roulade with raspberries
Vanilla and rum panacotta
Lemon and ginger nut based cheesecake
Poached strawberries, strawberry meringue and Chantilly cream
Selection of cheese with celery, grapes and assorted biscuits

Coffee & Truffles

Cheeseboard (as an additional course) £35 Per table of 8-10 guests

Children's Menu (per child)

Children 12 years and under can order a child's portion from the above banqueting menu for £21 per child or choose from the following for £15 per child:

Wiltshire Sausage and Mash

Selection of Ice Creams with Chocolate Sauce and a Cookie

Tempura Chicken, Chips and Peas

Scampi, Chips and Peas

Homemade Cheese Burger and Relish

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