



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## Private Dining Menu

**£25 per person for two courses, £30 per person for three courses**

Price is inclusive of complimentary room hire (minimum numbers apply)

Seasonal soup of the day  
Trio of home cured salmon  
Game terrine with Bowood chutney and granary toast (available Sept - April)  
Goats' cheese and caramelised red onion tart (V)  
Ham hock and foie gras terrine with apple and date chutney

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Free range breast of chicken with a thyme and red wine jus, crushed new potatoes and seasonal vegetables  
Roast breast of guinea fowl with pommes dauphinoise, seasonal vegetables and a rich game jus  
Beef and ale pie with mashed potato and seasonal vegetables  
Slow roasted crispy pork belly, sage mash, roasted vegetables and an apple jus  
Poached salmon with hollandaise sauce, buttered new potatoes and fine green beans  
Wild mushroom open lasagne with truffle oil (V)

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Glazed lemon tart, raspberry sorbet  
Chocolate tart, fruit gel and vanilla cream  
Pear and apple crumble with double cream  
Selection of cheese with celery, grapes & assorted biscuits

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Coffee & chocolate truffles

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