



BOWOOD
HOTEL, SPA AND GOLF RESORT

Banqueting Menu 2016/17

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

Confit duck terrine with grilled sourdough and blackberry chutney
Trio of home cured salmon, beetroot, dill and lemon
Roulade of smoked salmon and prawns
Wiltshire ham hock and pepper terrine with Bowood chutney
Warm leek and potato tart with balsamic reduction (v)
Forest mushroom soup with garlic and parmesan croûtons (v)
Roasted tomato and red pepper soup (v)
Salad of beef tomato and buffalo mozzarella with basil
Escabeche of mackerel with leek & lime salad and sour cream
Chicken & pork terrine with Bowood chutney
Bowood prawn cocktail
Leek terrine with goats' cheese mousseline and baby beets (v)
Beef carpaccio
Parcels of smoked salmon and crab mousse

Main Courses £35

Braised daube of beef with horseradish mash and a red wine jus
Roasted loin of pork stuffed with caramelised apricots, lyonnaise potatoes, wilted spinach, glazed carrots and Maderia jus
Confit duck leg with pomme dauphinoise, spiced red cabbage and redcurrant jus
Poached salmon with hollandaise sauce and buttered new potatoes
Crispy slow roasted pork belly with lyonnaise potatoes, apple jus and roasted vegetables
Pan fried hake with black olives, wilted spinach, creamy lemon sauce and sautéed potatoes
Roasted cod fillet with mussels, leek chowder and champ
Free range chicken breast with fondant potato, mushroom and bacon ragout and roasted vegetables

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



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Banqueting Menu Continued 2016/17

Main Courses £35

Roast rump of lamb marinated with mustard glaze with a redcurrant jus, fondant potatoes and fine green beans
Bowood pie with mashed potato and seasonal vegetables (please select from: chicken & mushroom, beef & ale and game [only available Sept-April])
Tomato and aubergine gateau with spicy tomato relish (v)
Spinach and ricotta gnocchi (v)
Pithivier of goats' cheese, wild mushrooms and spinach with a rocket and sun dried tomato salad (v)
Baby beetroot tarte tatin with Wiltshire blue cheese and aged balsamic (v)

Main Courses £39

Roasted duck breast with wilted greens and sweet potato gratin, raspberry vinaigrette
Medallion of beef with cep mushrooms, red wine jus and chateau potatoes

Main Courses £43

Roast rack of lamb with dauphinoise potatoes and ratatouille
Fillet of beef Wellington with roasted chateau potatoes and red wine jus (cooked medium-rare)

Unless otherwise stated, all main courses are served with the best selection of vegetables available at the time of year

Desserts

Pear and almond tart with vanilla crème anglaise
Vanilla panacotta with fresh raspberries
Lime and white chocolate mousse with a passion fruit curd
Sticky toffee pudding with salted caramel sauce and vanilla ice cream
Glazed lemon tart with raspberry sorbet
Pecan pie with vanilla ice cream and chocolate sauce
Mixed berry bavarois with lemon sorbet
Blueberry curd cheesecake with a fresh blueberry compote
Rich praline chocolate truffle with orange flavours
Vanilla tart with spiced seasonal fruits
Selection of cheese with celery, grapes and assorted biscuits

Coffee & Truffles

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

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

Banqueting Menu Continued 2016/17



Children's Menu (per child)

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

Mains

Wiltshire Sausage and Mash

Tempura Chicken, Chips and Peas

Scampi, Chips and Peas

Homemade Cheese Burger with Relish and Chips

Dessert

Selection of Ice Creams with Chocolate Sauce and a Cookie

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