



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 & crusty bread
Chicken and pork terrine with pistachios
Trio of cured salmon with crème fraîche
Goats' cheese and baby beets salad (v)

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Pancetta wrapped chicken, mushroom ragout and fondant potatoes  
Seared duck breast with sweet potato gratin, braised chicory and raspberry vinaigrette  
Pork belly with apple mash and red cabbage  
Pan fried fillet of Brixham plaice with lemon and dill sauce, sautéed potatoes and cream spinach  
Spinach and ricotta gnocchi (v)

*All dishes are served with a selection of seasonal vegetables*

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Apple crumble and custard
Chocolate tart, fruit gel and vanilla cream
Lemon and raspberry roulade
Sticky toffee pudding with vanilla ice cream
Selection of cheese with celery, grapes and assorted biscuits

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Coffee & chocolate truffles

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