



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## Wedding Menu

### Wedding Menu

Your three-course menu includes coffee and truffles and all dishes can be adapted to suit individual requirements. 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. Please note that menus are subject to change.

### Starters

Ballotine of salmon with a lime crème fraîche  
French onion soup with parmesan croutons (v)  
Roulade of smoked salmon and crayfish~  
Terrine of ham hock and parsley with homemade piccalilli~  
Crayfish cocktail with langoustine and Marie Rose sauce  
Smoked duck salad  
Mushroom and tarragon pâté (v)  
Sweet potato and orange zest soup with croutons (v)  
Tomato confit chilli, lemon and thyme tart with a chicory and radish salad  
Crab quiche with crab chutney  
Goats cheese panna cotta with fig compote (v)  
Chicken and foie gras parfait with confit red onion marmalade  
Mediterranean vegetable terrine (v)

### Main Courses

Roasted Belly of pork with mustard mash and seasonal vegetables, cider sauce  
Corn fed supreme of chicken with champ potato and a saffron sauce  
Paupiette of Salmon wrapped in Savoy cabbage stuffed with shrimp mousse, bubble and squeak and a hollandaise sauce  
Coq au vin with creamed mashed potato with crispy pancetta and cep mushrooms  
Roasted loin of pork stuffed with caramelised apricots, lyonnaise potatoes, wilted spinach, glazed carrots and Madeira jus  
Confit duck leg with pomme dauphinoise, spiced red cabbage and redcurrant jus  
Bowood pie with mashed potato and seasonal vegetables (please select from: chicken & mushroom, beef & ale or game [only available Sept-April])  
Aubergine, tomato, courgette & Feta moussaka (v)  
Semolina gnocchi with baby roasted vegetables and a parsley sauce (v)  
Grilled vegetable stew with wild rice, a hummus and parsnip crisp (v)



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### Main Courses (continued)

Roasted rump of lamb with Mediterranean vegetables and a carrot and potato rosti with minted jus  
Roasted cod wrapped in Parma ham with crushed new potatoes, lardon and butter sauce  
Breast of duck marinated with juniper berries with creamed cabbage, fondant potatoes and red current jus  
Roasted rack of lamb with braised leg of lamb, Lyonnaise potatoes and minted pea purée  
Fillet of beef with roasted shallots and baby carrots with chorizo dauphinoise potato  
Fillet of Beef Wellington with Chateau potatoes and seasonal vegetables, red wine jus

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

### Desserts

Vanilla bavarois and strawberry mirror, poached strawberry coulis  
Passion fruit tart, candied orange caramel and vanilla cream  
Baked fruits of the forest cheesecake, red berry coulis  
Beautiful Bowood sherry trifle, home-made mini macaron  
Chocolate trio, vanilla crème Anglaise  
Traditional Tiramisu, coffee ice cream and chocolate  
Sticky toffee pudding vanilla ice cream  
White chocolate and raspberry bread and butter pudding, vanilla custard  
Mocha and chocolate torte, chocolate ice cream

### Coffee and Chocolate 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 Wedding Menu for £21 per child or choose from the following for £15 per child:

Wiltshire Sausage and Mash

Homemade Cheese Burger and Relish

Scampi, Chips and Peas

Tempura Chicken, Chips and Peas

Selection of Ice Creams with Chocolate Sauce and a Cookie

## Wedding Evening Catering

### Evening Celebrations

For those continuing the celebrations into the evening, we're happy to include one of the following options in your wedding package. Please let us know which you'd prefer:

Grilled bacon and Wiltshire sausage baps served with HP sauce, tomato ketchup and mustard

Whole spit roasted pig served with freshly baked ciabatta rolls, stuffing and apple sauce plus coleslaw and tomato and onion salad (requires a minimum of 50 hungry guests!)

Cheese & Pâté Board: A selection of cheeses, crackers and breads, chutney, grapes and celery plus Bowood chicken liver pate

Let us know if you have any vegetarian guests (and how many) and we'd be happy to provide some tasty grilled halloumi and roasted red pepper ciabatta rolls with pesto.

Extra evening guests (beyond those included in your package numbers) will be charged at £15 per head (£10 per head for children under 12 years).

If you'd like a more traditional Finger Buffet, then do let us know and we'd be pleased to give you some options.