

# EVENTS at BOWOOD



## CANAPÉ MENU 2017-18

3 Canapés £6.00, 6 Canapés £10.00

All dishes can be adapted to suit individual requirements.

Smoked Salmon & Crème Fraîche Blinis  
Popcorn Chicken, Sriracha Mayonnaise  
Prawns in Filo, Sweet Chilli Dip  
Pea & Mint Arancini (v)  
Mini Quiche Selection (including vegetarian options)  
Cherry Tomato & Bocconcini Skewers (v)  
Chicken Skewers  
Pears Wrapped in Parma Ham  
Goat's Cheese Mousse on Crostini (v)  
Vegetarian Spring Rolls, Plum Sauce (v)  
Dressed Crab Spoons  
Blue Cheese & Grape Tart (v)  
Mini Scones with Jam & Cream (v)  
Assorted Macaroons (v)  
Mini Chocolate Canapés (v)



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# EVENTS at BOWOOD



## BANQUETING MENU 2017/18

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).

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

### STARTERS

Tomato & Red Pepper Soup topped with crumbled Feta Cheese (v)  
Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Walnut Bread  
Cinnamon Spiced Sweet Potato Soup with Maple Croutons (v)  
Chicken Liver Parfait, Marinated Pear, Picked Walnut & Port Jelly  
Plum Tomato, Mozzarella, Basil Pesto and Virgin Olive Oil (v)  
Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Baby Spinach Leaves (v)  
Chilled Melon & Cucumber Cocktail, Fresh Mint, Gooseberry and Elderflower Sorbet (v)  
Fried Halloumi Cheese, Lime & Caper Vinaigrette and Watercress (v)  
Traditional Smoked Salmon, Capers, Lemon in muslin, Brown Bread & Butter  
Smoked Duck Salad, Spiced Orange, Rocket Leaves, Toasted Pine Kernels  
Classic Prawn Cocktail with Marie Rose Sauce  
Melon, Prosciutto & Figs  
Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce  
Smoked Salmon and Crayfish Roulade, Pickled Cucumber, Crème Fraîche and Dill

### MAIN COURSES £37

Grilled Chicken Supreme, Lemon & Tarragon, Field Mushrooms, Pilaf Rice and Green Beans  
Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes and Vegetables  
Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing, Roast Potatoes and Vegetables  
Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes and Orange & Chive Butter Sauce  
Roasted Mediterranean Vegetable 'Wellington', Pureed Potato, Red Bell Pepper Emulsion (v)  
Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots and Broccoli  
Pearl Barley Risotto, Roasted Squash, Red Peppers and Rocket (v)  
Aubergine, Tomato, Courgette & Feta Moussaka, Mixed Leaves (v)  
Roast Breast of Wiltshire Turkey, Pigs in Blankets, Chestnut Stuffing, Roast Potatoes and Vegetables  
Butternut Squash and Root Vegetable Hotpot, Cumin Dumplings and Parsnip Crisps (v)

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## BANQUETING MENU 2017/18

### MAIN COURSES £40

Roasted Cod in Parma Ham, Salt Baked New Potatoes, Wilted Spinach and Chive Butter Sauce  
Pork Fillet 'Picatta', Linguine, Broccoli Spears and Lemon Caper Sauce  
Baked Lamb Rump, Mediterranean Vegetables, Courgettes, Potato Rosti, Smoked Garlic & Sage  
Roasted Guinea Fowl, Juniper, Creamed Cabbage and Twice Cooked Potato  
Steamed Halibut, Prawns, Leeks, Bisque, Potato Galette

### MAIN COURSES £44

Glazed Rack of English Lamb, Dauphinoise Potato, French Beans, Ratatouille and Rosemary Jus  
Beef Fillet, Roasted Shallots, Fondant Potato, Gratin Cauliflower, Carrots and Red Wine Jus  
Grilled Sea Bass, Creamed Fennel, Wilted Greens, Herb Crushed Potatoes and Dill Butter Sauce  
Duck Breast Roasted Pink, Confit Duck, Pink Peppercorns, Caramelised Pineapple and Creamed Potato  
Beef Wellington, Pont Neuf Potatoes, Oven Glazed Carrots, Fine Beans and Red Wine Jus  
Venison Loin, Port Wine Sauce, Creamed Celeriac, Braised Red Cabbage and Duchess Potato

### DESSERTS

Vanilla Bavarois, Strawberry 'Mirror', Marinated Strawberries and Coulis  
Salted Caramel & Apple Cheesecake with Cinnamon Cream  
Lemon Tart, Raspberry Coulis and Mascarpone  
Trio of Chocolate - Brownie, Mousse and Ice Cream  
Tropical Fruit Salad, Ginger, Lime, Passion Fruit and Mango Sorbet  
Traditional Sticky Toffee Pudding with Vanilla Ice Cream  
White Chocolate and Raspberry Bread & Butter Pudding with Vanilla Sauce  
Eton Mess - Meringue, Strawberries and Cream  
Artisan Farmhouse Cheese, Oatcakes, Celery, Apple and Homemade Chutney  
(available for a £3 supplement per person)

**CHEESEBOARD** (as an extra course) £45 per table 8/10

**FILTER COFFEE & CHOCOLATE TRUFFLES**



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# EVENTS at BOWOOD



## VEGAN BANQUETING MENU 2017/18

£37 per head, including three courses and coffee

The following provide a vegan choice of dishes for banqueting, receptions and dinners. Please select one starter, one main course and one dessert for the members of your party who require a vegan menu.

All dishes can be adapted to suit individual requirements.

### STARTERS

Carrot & Cashew Paté, Homemade Pickle  
Chioggia Beetroot, Aged Cashew Purée, Beetroot Vierge  
Stuffed Portobello Mushroom, Slow Cooked Shredded Brussels Sprouts, Garlic, Balsamic Reduction

### MAIN COURSES

Roasted Patty Pan Squash, Cajun White Beans, Pearl Barley Risotto, Seasonal Vegetables, Watercress Sauce  
Curried Cauliflower, Garlic Lentils, Roasted Cauliflower, Truffle Purée, Cauliflower & Almond Fritter, Curly Kale  
Chickpea Patties, Tomato Ragu, Vegetable Spaghetti

### DESSERTS

Chocolate & Raspberry Cake  
Soya Rice Pudding, Spiced Fruit Compote  
Coconut & Vanilla Panna Cotta, Fresh Fruit Sorbet

Please note: Some dishes may contain nuts.



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# EVENTS at BOWOOD



## Seasonal Private Dining Menu

1st May 2018 - 31st July 2018

### STARTERS

Garden Vegetable Broth, Basil Pistou (v)  
Soused Mackerel, Compressed Watermelon, Mint & Lemon Dressing  
Chicken Liver Parfait, Shallot & Gherkin Dressing, Toasted Brioche  
Chargrilled Asparagus, Poached Egg, Hollandaise Sauce (v)

### MAIN COURSES

Pan-Fried Red Mullet, Fennel & Orange Salad  
Roasted Corn-Fed Chicken Supreme, Moroccan Couscous, Coriander & Mint Yoghurt  
Roasted Lamb Rump, Baby Ratatouille, Black Olive Tapenade  
Wild Mushroom Risotto, Parmesan Shards (v)

### DESSERTS

Vanilla Crème Brûlée, Pistachio Biscotti (v)  
Chocolate & Orange Torte (v)  
Fresh British Strawberries, Cream (v)  
Selection of Local Cheeses, Bowood Chutney, Biscuits (v)

### FILTER COFFEE & CHOCOLATE TRUFFLES

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians



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# EVENTS at BOWOOD



## Seasonal Private Dining Menu

1st August 2018 - 31st October 2019

### STARTERS

Cream of Wild Mushroom & Roasted Shallot Soup, Chive Crème Fraîche (v) (gf)  
Beetroot Carpaccio, Goats' Cheese Mousse, Pickled Walnuts, Charred Orange (v) (gf)  
Ham Hock & Parsley Terrine, Nettle Pesto, Sourdough Crostini  
Traditional Smoked Salmon, Capers Berries, Pickled Shallots, Brown Bread & Butter

### MAIN COURSES

Roasted Breast of Corn-Fed Chicken, Sauté Potatoes, Seasonal Vegetables, Blue Cheese & Dijon Mustard Cream (gf)  
Slow-Roasted Pork Belly, Caramelised Apple Mash, Honeyed Parsnips & Carrots, Roast Gravy (gf)  
Grilled Fillet of Bream, Herb Crushed New Potatoes, Root Vegetable Puree, Herb Oil (gf)  
Butternut Squash, Sage & Toasted Hazelnut Risotto (vegan)

### DESSERTS

Chocolate & Orange Ganache Tart, Vanilla Anglaise (gf)  
Raspberry Crème Brûlée, Shortbread Biscuit  
Baked Fruits of the Forest Cheesecake  
Selection of Local Cheese, Biscuits (gf on request)

### FILTER COFFEE & CHOCOLATE TRUFFLES

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# EVENTS at BOWOOD



## Seasonal Private Dining Menu

1st November 2018 - 31st January 2019

### STARTERS

Roasted Tomato & Red Pepper Soup, Herb Gremolata (v) (gf)  
Chicken Liver Parfait, Onion Marmalade, Sourdough Crostini  
Prawn & Pink Grapefruit Cocktail, Bloody Mary Cocktail Sauce  
Roasted Winter Vegetables, Goats' Cheese, Warm Puy Lentil Dressing (v) (gf)

### MAIN COURSES

Roasted Breast of Corn-Fed Chicken, Sauté Potatoes, Seasonal Vegetables, Blue Cheese & Dijon Mustard Cream (gf)  
Slow-Roasted Pork Belly, Caramelised Apple Mash, Honeyed Parsnips & Carrots, Roast Gravy (gf)  
Grilled Fillet of Bream, Herb Crushed New Potatoes, Root Vegetable Puree, Herb Oil (gf)  
Butternut Squash, Sage & Toasted Hazelnut Risotto (vegan)

### DESSERTS

Chocolate & Orange Ganache Tart, Vanilla Anglaise (gf)  
Raspberry Crème Brûlée, Shortbread Biscuit  
Baked Fruits of the Forest Cheesecake  
Selection of Local Cheese, Biscuits (gf on request)

### FILTER COFFEE & CHOCOLATE TRUFFLES

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## BARBEQUE MENU 2017/18

£28 per head (minimum numbers apply)

All BBQs served with Buttered New Potatoes (v), a Selection of Breads, Mediterranean Vegetable Skewers (v), Mixed Leaf Salad (v) and a choice of 3 additional Salads

### **BBQ DISHES - Please select 4 items (to include any vegetarian selections):**

Bowood Burgers  
Chicken Drumsticks & Wings  
Shoulder of Lamb, Yogurt & Mint Marinade  
Chicken Skewers, Bowood BBQ Sauce  
Pork Cutlets  
Slow Cooked Beef Brisket, Honey Glaze  
Sticky Pork Ribs  
King Prawns, Citrus Dipping Sauce  
Wiltshire Pork & Herb Sausages  
Tuna Marinated with Ginger, Lime & Chilli  
Lamb Koftas, Tzatziki Dip  
Marinated Fish Skewers  
Grilled Halloumi (v)  
Chickpea & Chilli Bean Burger (v)

**Add a Hog Roast for an additional £8.50 per head or replace one of the above items for a supplement of £5 per head (minimum of 50 guests)**

A Whole Spit Roasted Outdoor Reared Pig, served with Freshly Baked Ciabatta Rolls (1 per person), Stuffing, Sweet Mustard Sauce and Spiced Apple Sauce

### **SALADS - Please select 3 additional Salads:**

Coleslaw (v)  
Caprese Pasta Salad (v)  
Lemon Parsley Bean Salad (v)  
Tabbouleh Salad (v)  
Three Bean Salad (v)  
Moroccan Spiced Couscous (v)  
Red Cabbage Coleslaw (v)  
Pasta Salad with Black Olives (v)

### **DESSERTS - Please select 2 Desserts (served 50:50):**

Strawberry Pavlova (v)  
Profiteroles, Vanilla Cream, Chocolate Sauce (v)  
Lemon Tart, Raspberry Coulis (v)  
Vanilla Bavarois, Strawberry Mirror (v)

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# EVENTS at BOWOOD



## HOG ROAST MENU 2017/18

£22 per head (minimum 50 guests)

A Whole Spit Roasted Outdoor Reared Pig or Grilled Turkish Halloumi (v) with Freshly Baked Ciabatta Rolls (2 per person), Stuffing, Sweet Mustard Sauce and Spiced Apple Sauce

Served with Buttered New Potatoes (v), Mixed Leaf Salad (v) and a choice of 3 additional Salads and 2 Desserts (served 50:50)

### **SALADS - Please select 3 additional Salads:**

Coleslaw (v)  
Caprese Pasta Salad (v)  
Lemon Parsley Bean Salad (v)  
Tabbouleh Salad (v)  
Three Bean Salad (v)  
Moroccan Spiced Couscous (v)  
Red Cabbage Coleslaw (v)  
Pasta Salad with Black Olives (v)

### **DESSERTS - Please select 2 Desserts (served 50:50):**

Strawberry & Clotted Cream Tart (v)  
Peach Melba Pavlova (v)  
Profiteroles, Toffee Sauce (v)  
Opera Gateau (v)  
Lemon & Lime Cheesecake (v)

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## FINGER BUFFET MENU 2017/18

£25 per head for 9 items (7 savoury & 2 sweet) or £30 per head for 11 items (9 savoury & 2 sweet).  
Minimum numbers apply.

### SAVOURY ITEMS -

**Please select 6 or 8 items in addition to a selection of Freshly Cut Sandwiches & Wraps:**

A Selection of Savoury Tarts (vegetarian options included)  
Duck Spring Rolls, Hoisin Dipping Sauce  
Satay Chicken Skewers  
Tandoori Chicken Skewers  
A Selection of Mini Pies - Beef & Ale, Steak & Kidney, Chicken & Leek and Vegetarian  
Lamb Koftas, Tzatziki Dip  
Spring Onion & Halloumi Bruchetta (v)  
Mini Sliders  
Samosas, Mango Chutney (v)  
Mini Fish & Chips in Cones  
Coconut Prawns, Sweet Chilli Dipping Sauce  
Beef Chilli Bowls  
Crab Quiche  
Pea, Feta & Quinoa Spring Rolls, Sweet Chilli Dressing (v)  
Wild Mushroom Tartlets (v)

### MINI SWEETS -

**Please select 2 items:**

Eton Mess (v)  
Lemon Possett (v)  
Chocolate Duo (v)  
Raspberry Cheesecake (v)



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# EVENTS at BOWOOD



## HOT FORK BUFFET MENU 2017/18

£26 per head (minimum numbers apply)

Please select up to 3 Main Dishes (4 for 50+ guests), to include any vegetarian selections, and 2 Desserts (served 50:50)

### MAIN DISHES - Served with a Selection of Seasonal Vegetables:

Ham Hock, Leek & Grain Mustard Pie  
Slow Cooked Beef Ragu, Penne Rigata  
Mediterranean Bean Chilli (v)  
Lamb Tagine, Lemon & Parsley Cous Cous  
Chicken Paella, Prawns, Mussels, Chorizo, Saffron  
Sauté Chicken, Button Mushrooms, Tarragon Sauce  
Mushrooms & Courgette Stroganoff, Coconut Sauce(v)  
Mediterranean Vegetable Wellington (v)  
Bowood Fish Pie  
Chicken Jalfrezi, Pilau Rice, Naan Bread  
Lamb Moussaka

### DESSERTS

Chocolate Tart (v)  
Lemon & Raspberry Roulade (v)  
Banoffee Pie (v)  
Blueberry Cheesecake (v)  
Eton Mess (v)

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## Afternoon Tea Menu 2018

**£20 per head**

### FULL AFTERNOON TEA

- Freshly Prepared Finger Sandwiches:
  - Cucumber & Cream Cheese
  - Free Range Egg Mayonnaise & Watercress
  - Smoked Salmon and Lemon Crème Fraîche
  - Ham & Grain Mustard Mayo
- Two Fresh Home-Baked Scones: Fruit and Plain served with Clotted Cream, Preserve and Butter.
- A Selection of Delicious Home-Made Cakes, Pâtisserie and Sweet Treats.
- Two Rounds of Freshly Brewed Tea or Coffee - select from the lists available.

### SPARKLING AFTERNOON TEA

To compliment your Afternoon Tea, why not order a chilled glass of:

Sacchetto, Prosecco Brut Fili	£8 per glass
Champagne Collet Brut	£12 per glass

Please advise us of any specific dietary requirements in order for us to advise you accordingly.

Gluten free options are available.

VAT is included.



# EVENTS at BOWOOD



## WINE & DRINKS LIST 2018

ARRIVAL DRINKS	GLASS SIZE	PRICE
Sparkling Bucks Fizz	125ml	£8.00
Champagne Bucks Fizz	125ml	£10.00
Kir Royal	125ml	£12.50
Champagne Cocktail	125ml	£14.00
Sparkling Bellini	125ml	£8.50
Champagne Bellini	125ml	£10.50
Pimms No. 1 & Lemonade	285ml	£6.50
Mulled Wine	175ml	£6.50
Fruit Juice	250ml	£3.50

### WITH YOUR MEAL

Jugs of Fruit Juice	1ltr	£7.00
Jugs of Orange/Lemon/Blackcurrant Squash	1ltr	£5.50

### AFTER YOUR MEAL

Port, Barros LBV, Portugal		£44.00
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The intense aroma is dominated by very ripe black fruit (blackcurrant, blackberry and prune), along with chocolate, cocoa, floral aromas and a slight hint of spices.

It is a full-bodied wine with great balance between sweetness and richness of structure.

We stock a range of Liqueurs, Brandy, Whisky, Port and Dessert Wines - please ask for our current selection.

If any of your requirements differ from those listed above, please contact your co-ordinator, who will be happy to discuss them with our Food & Beverage Manager, to enable your requirements to be fulfilled.

*All prices are inclusive of VAT at the current rate.*

*Price and vintage can be subject to amendment with or without notice.*

*If a particular vintage or shipper is unavailable, a suitable alternative will be offered, subject to availability and current price. further selections of fine wines are available upon request.*

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## WINE & DRINKS LIST 2018

### CHAMPAGNE & SPARKLING WINE

	VINTAGE	PRICE
Champagne Collet	NV	£49.00
Veuve Clicquot	NV	£60.00
Bollinger	NV	£85.00
Laurent – Perrier Cuvée Rosé	NV	£95.00
Sacchetto Vini, Fili Prosecco Brut	NV	£34.00
Sacchetto Vini, Fili, Pinot Grigio Rosato	NV	£36.00

### WHITE WINE

	VINTAGE	COUNTRY	PRICE
Cintila White	2016	Portugal	£21.00
Novita, Pinot Grigio	2016	Italy	£22.00
Domaine Des Pourthié, Chardonnay Vin de Pays d'Oc	2016	France	£24.00
Ernst Gouws & Co, Chenin Blanc	2017	South Africa	£25.50
Bishops Leap, Marlborough, Sauvignon Blanc	2016	New Zealand	£29.00
Pazo Do Mar, Albarino Coral Do Mar	2016	Spain	£31.00
Domaine De La Rossignole, Sancerre Blanc	2016	France	£46.00
Domaine Brigitte Cerveau, Chablis Brigitte Cerveau	2015	France	£49.00

### RED WINE

	VINTAGE	COUNTRY	PRICE
Cintila Red	2016	Portugal	£21.00
Swartland Winery, Winemakers Collection Syrah	2016	South Africa	£22.50
Viña Echeverria, Merlot Reserva	2016	Chile	£25.00
Berton Vineyard, Winemakers Reserve, The Black Shiraz	2016	Australia	£27.50
Gérald Bertrand, Naturalys Pinot Nior	2016	France	£30.00
Andeluna, 1300 Malbec, Andeluna	2017	Argentina	£32.00
Berton Vineyards, Reserve Coonawarra, Cabernet Sauvignon	2015	Australia	£33.00
Château Mayne Blanc, Lussac St. Émilion	2015	France	£48.00

### ROSÉ WINE

	VINTAGE	COUNTRY	PRICE
Novita, Pinot Grigio Blush	2016	Italy	£22.00
San Marzano, Primitivo Rosé Salento 'Tramari'	2016	Italy	£26.50
Château De L'Aumérade, Côtes de Provence Rosé, 'Cuvée Marie Christine'	2016	France	£33.00