

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

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



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