

# Weddings at Bowood



## WEDDING MENU - 'SIMPLY & LUXURY BOWOOD'

Your three-course menu includes tea / coffee.

Please select one starter, one main course and one dessert for your party.

All main courses are served with Chef's selection of seasonal vegetables, unless otherwise stated.

### STARTERS

Tomato & Red Pepper Soup topped with Crumbled Feta Cheese (v)

Chicken Liver Parfait, Marinated Pear, Pickled Walnut and Port Jelly

Plum Tomato, Mozzarella, Basil Pesto and Cracked Black Pepper (v)

Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions and Lambs Lettuce (v)

Classic Prawn Cocktail with Bloody Mary Sauce

Ginger and Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce

### MAINCOURSES

Pan-fried Supreme of Cord-Fed Chicken, Fondant Potato, French Beans wrapped in Parma Ham, Baby Carrots, Wild Mushroom and Sherry Cream Sauce

Roasted Chicken Supreme, Thyme and Garlic Roasted Potatoes, Panache of Seasonal Vegetables, Sage & Onion Stuffing, Pigs in Blankets and Roast Gravy

Pan-fried Fillet of Beef, Horseradish Mash, Tender Stem Broccoli, Baby Carrots, Caramelised Shallot, Red Wine & Smoked Garlic Jus

Traditional Beef Wellington, Dauphinoise Potatoes, French Beans wrapped in Parma Ham, Red Wine & Thyme Jus

Roasted Leg of Lamb, Studded with Rosemary and Garlic, Boulangere Potatoes, Tender Stem Broccoli, Ratatouille, Redcurrant Gravy

Pan-fried Rump of Lamb, Moroccan Spiced Couscous with Apricots and Toasted Almonds, Mint & Garlic Yoghurt

Please see overleaf for more options...

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### MAIN COURSES Cont...

Roasted Loin of Pork, Roast Potatoes, Panache of Seasonal Vegetables, Apple Sauce, Sage Gravy

Slow Cooked Bourbon Pulled Pork Shoulder, Sauté Potatoes, Coleslaw, Crusty Bread

Grilled Fillet of Salmon, Crushed Herb New Potatoes, French Beans & Carrots, Dill Butter Sauce

Traditional Fish & Chips, Mushy Peas, Lemon, Tartare Sauce

### VEGETARIAN OPTION

Traditional Vegetable Wellington, Garlic and Thyme Roasted Potatoes, Panache of Vegetables, Roast Vegetable Gravy

Individual Mezze Platter of Roasted Lemon and Garlic Vegetables, Crostini's, Babaganoush, Bocconcini's

### DESSERTS

Traditional Profiteroles

Salted Caramel Cheesecake with Warm Apple Compote

Lemon Tart, Raspberry Coulis and Mascarpone

Traditional Sticky Toffee Pudding with Vanilla Ice Cream

Eton Mess - Meringue, Strawberries and Cream

Artisan Farmhouse Cheese, Oatcakes, Celery, Apple and Homemade Chutney

- *available for a £3 supplement per person.*

### TEA OR COFFEE

All dishes can be adapted to suit dietary requirements, please ask us for more details.

TEL: 01249 822 228

EMAIL: [WEDDINGS@BOWOOD.ORG](mailto:WEDDINGS@BOWOOD.ORG)

VISIT: [BOWOOD.ORG/WEDDINGS](http://BOWOOD.ORG/WEDDINGS)