



BOWOOD

HOTEL, SPA AND GOLF RESORT

DINNER MENU

Prix-Fixe

Starters

Dressed Cornish Crab, Homemade Crumpets, Thai Puree (G/SF/D/F)

Waldorf Salad, Blue Cheese Mousse, Walnuts, Chicory, Dandelions (SL)

Butternut Squash, Rosemary, Taleggio, Wild Mushrooms (G/D/SL)

Lamb Coquette, Ricotta, Cucumber, Salsa Verde (G/D/M/EG)

Duck Liver Parfait, Toasted Brioche, Chicory, Grand Marnier Preserve (G/D/EG/SL/N)

Spiced Lentil Soup, Spring Onions, Basil (D/SL)

Mains

Braised Ox Cheek, Pomme Puree, Wilted Garden Greens (D/SL/EG)

Roast Breast of Duck, Fondant Potato, Carrots, Salted Turnips (D/SL)

Roasted Gurnard, Broccoli Puree, Braised Lettuce, Tender Stem, White Wine, Caviar (D/F/SL)

Crusted Plaice, Saffron Potatoes, Mussels, Sea Vegetables Shellfish Velouté (G/D/F/SF/M)

Bowood Baby Vegetable Tart, Pea Puree, Mushrooms, Gruyere (G/D/SL/M)

Jerusalem Artichoke, Sunflower Seeds, 62°C Hens Egg, Parmesan, Truffle (G/SL/N)

Desserts

White Chocolate Mousse, Espresso, Orange Blossom (G/D/EG)

Taste of the Garden (D/EG)

Star Anise Crème Caramel, Blackberries, Apples (D/EG)

Bowood Apple Tarte Tatin, Vanilla Ice Cream (D/G/L/EG)

Selection of British Cheese, Quince, Celery, Walnut and Home-Made Garden Chutney (G/D/SL/C/N)

Please speak to a member of the team if you have any specific dietary requirements.

(G) GLUTEN | (EG) EGGS | (D) DAIRY | (F) FISH | (SF) SHELL FISH | (C) CELERY | (SL) SULPHITES | (L) LUPIN |
(S) SOYA | (M) MUSTARD | (MO) MOLLUSCS | (PE) PEANUT | (N) NUTS | (SE) SESAME SEEDS