



# BOWOOD

HOTEL, SPA AND GOLF RESORT

## FATHER'S DAY LUNCH MENU

SUNDAY 20TH JUNE 2021

### Starters

Scotched Clarence Court Egg, Black Pudding, Brown Sauce (G/EG/D/SL)

Baked Potato Broth, Summer Vegetables, Garden Herb Dumplings (vg) (GF)

Roasted Scallops, Wild Boar Chorizo, Red Pepper, Crispy Shallots (SF/D)

Chicken Liver Parfait, Bitter Orange Chutney, Toasted Brioche (G/D/SL/EG)

Crab, Ginger & Basil Lasagne, Shellfish Broth, Basil Oil (SF/G/F/EG/D/SL)

Wye Valley Asparagus, Cured Egg Yolk, Garden Flowers, Parmesan Hollandaise (v)(vgo) (EG/D)

### Mains

Roasted Sirloin of Wiltshire Beef, Yorkshire Pudding, Red Wine Jus (G/EG/D/SL)

Half Roasted Chicken, Sage & Onion Stuffing, Bread Sauce, Thyme Jus (G/EG/D/SL)

Braised Neck of Lamb 'Provençal', Sauté Peppers, Pomme Puree (D/SL)

Roasted Plaice, Garlic Spinach, Crispy Capers, Cornish News, Parsley Sauce (F/D/G)

Red Wine Poached Monkfish, Glazed Baby Vegetables, Bacon, Girolle Mushrooms (F/D)

Spiced Vegan Nut Roast, Butter Nut Squash Fondant, Mushroom Gravy (vg) (N)

Truffle Gnocchi, Cauliflower Puree, Bowood Garden Vegetables, Linseeds (vg) (G)

***All served with Summer Greens, Roasted potatoes, Yorkshire Puddings & Gravy for the whole table***

### Desserts

Frozen Summer Berry Mousse, Lemon & Elderflower Sorbet (vg)

Sticky Toffee Pudding, Passion Fruit & Banana Sorbet, Pumpkin Praline (vg)

'Paris Brest', Hazelnut Praline, Chantilly Cream, Chocolate Sauce (G/EG/N/D)

British Cheese Board, Quince, Chutney, Celery, Rye Crackers (D/G/CL/N)

Estate Strawberries, Baked Vanilla Cream, Basil, Honeycomb (EG/D)

Citrus Curd Meringue, Lemon Sponge, Curd, Blueberry Ice Cream (EG/D/G/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

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