



BOWOOD

HOTEL, SPA AND GOLF RESORT

SUNDAY LUNCH SAMPLE MENU

Three Courses - £35.00 per adult | £17.50 per child (12 years and under)
Two Courses - £29.95 per adult | £15.00 per child (12 years and under)

Starters

Smoked Salmon, Crème Fraîche, Home-made Crumpets, Caviar (D/F/G/SL)
English Asparagus, Chorizo, Poached Duck Egg, Hollandaise Sauce (D/EG/G/SL)
Isle of White Tomato Salad, Sourdough Croutons, Black Olive (D/G/SL/V)
Confit Chicken Leg, Baby Gem, Pancetta, Parmesan, Caesar Emulsion (D/EG/G/M)
Chilled Almond Soup 'Ajo Blanco', Compressed Grapes, Olive Oil (D/G/SL/V)

Mains

Wiltshire Pork Faggots, Sauté Garden Greens, Pomme Purée, Onion Gravy (C/D/G/SL)
Roast Beef, Kohl Rabi and Potato Gratin, Bowood Carrots, Sugar Snaps, Yorkshire Pudding (D/EG/G/SL)
Cornish Sole 'Grenobloise', Buttered New Potatoes (D/G/F/M/SF)
Bowood Baby Vegetable Tart, Pea Purée, Sauté Mushrooms, Gruyère (D/G/M/SL/V)
Courgette and Pearl Barley Fritter, Hazlenut, Saffron Aioli (G/N/V)

Desserts

Blackberry and Gooseberry Fool (D/EG/G/N/V)
Chocolate Delice, Salted Caramel Popcorn, Yoghurt Sorbet (D/EG/G/V)
Tart of the Day (D/EG/G/N/V)
Selection of British Cheese, Quince, Celery, Walnut and Home-made Garden Chutney (C/D/G/SL/V)

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

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN