



BOWOOD

HOTEL, SPA AND GOLF RESORT

VEGAN MENU

Starters

Baked Potato and Onion Broth, Herb Dumplings (G)

Wild Mushroom Tart, Vegan 'Hollandaise' Sauce (G)

Pickled Carrot and Quinoa Salad, Orange Dressing (SL)

Mains

Baked Butternut, Spinach and Cranberry Ravioli, Grelot Onions (N)

Beetroot Wellington, Mushroom Duxcell, Greens, Madeira Gravy (G/SL)

Truffle Gnocchi, Cauliflower Pureé, Baby Vegetables (G/N)

Desserts

Roasted Pineapple Tart, Coconut Sorbet (G)

Frozen Summer Berry Mousse, Lemon Sorbet

Sticky Toffee Pudding, Banana, Pumpkin Praline (G/N)

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