

THE SHELBURNE RESTAURANT at Bowood

Valentine's Vegetarian Dinner Tasting Menu

Amuse-bouche (D/EG/G)

Starter

Terrine of Leeks, Roasted Globe Artichoke, Hazelnuts, Black Winter Truffle (D/N/SL/V/VG)

Vegetable Course

Butternut and Rosemary Galette, Taleggio, Charred Grelot Onions (D/G/N/V)

Main Course

Spinach and Cheese Ravioli, Egg Yolk, Wild Mushroom, Sunflower Seed Broth (D/EG/G/SL/V)

Pre-dessert

Strawberry, Vanilla Cream, Champagne (D/EG/SL/V)

Dessert to Share

Chocolate Fondant, Apricot, Walnut Praline, Harissa Ice Cream (D/EG/G/N/SL)

Petite Fours

Selection of Chocolate Truffles (D/G/N/PE/SL)



Please speak to your server prior to ordering your meal if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there may be a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (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

Please note a discretionary service charge of 10% will be added to your bill.