

# Banqueting Menu



The following provide a wide choice of dishes for banqueting, receptions and dinners. Please select one starter, one main course and one dessert for your party (this excludes special dietary requirements).

The price of your three-course menu including coffee and truffles, is determined by your choice of main course and all dishes can be adapted to suit individual requirements.

## STARTERS

Tomato & Red Pepper Soup topped with crumbled Feta Cheese (v)  
Wiltshire Ham Hock & Parsley Terrine, Homemade Piccalilli, Seeded Crostini  
White Onion, Thyme & Cheddar Soup, Parmesan Crostini (v)  
Chicken Liver Parfait, Marinated Pear, Picked Walnut & Port Jelly  
Plum Tomato, Mozzarella, Basil Pesto and Cracked Black Pepper (v)  
Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Lambs Lettuce (v)  
Fried Halloumi Cheese, Lime & Caper Vinaigrette and Watercress (v)  
Traditional Smoked Salmon, Capers, Lemon in muslin, Brown Bread & Butter  
Smoked Duck Salad, Spiced Orange, Rocket Leaves, Toasted Pine Kernels  
Classic Prawn Cocktail with Bloody Mary Sauce Melon, Prosciutto & Raspberries  
Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce  
Smoked Salmon and Crayfish Roulade, Pickled Cucumber, Crème Fraîche and Dill

## MAIN COURSES – A's £42.00

Grilled Chicken Supreme, Lemon & Tarragon, Mushrooms, Lemon Mash Peas & Lettuce  
Traditional Roast Chicken, Sage & Onion Stuffing, Roast Potatoes and Vegetables  
Roast Loin of Wiltshire Pork, Apricot, Apple & Sage Stuffing, Roast Potatoes and Vegetables  
Grilled Salmon Fillet, Braised Fennel, Crushed New Potatoes, Orange & Chive Butter Sauce  
Slow Cooked Daube of Beef, Colcannon Potato, Glazed Carrots and Broccoli  
Roasted Squash Risotto, Red Peppers and Rocket (v) Aubergine, Tomato, Courgette & Feta  
Moussaka, Mixed Leaves (v)  
Roast Breast of Wiltshire Turkey, Pigs in Blankets, Chestnut Stuffing, Roast Potatoes and Vegetables  
Wild Mushroom Filo Parcel, Pilau Rice, White Wine Velouté (v)

Please note: Some dishes may contain nuts. (v) = suitable for Vegetarians

# Banqueting Menu



## MAIN COURSES B's £46.00

Roasted Cod in Parma Ham, Salt Baked New Potatoes, Wilted Spinach and Chive Butter Sauce  
Baked Lamb Rump, Mediterranean Vegetables, Courgettes, Potato Rosti, Smoked Garlic & Sage

Roasted Guinea Fowl, Juniper, Creamed Cabbage and Twice Cooked Potato

Pork Belly, Lyonnaise Potatoes, Broccoli, Chestnuts & Bacon

Grilled Sea Bass, Creamed Fennel, Wilted Greens, Herb Crushed Potatoes and Dill Butter Sauce

## MAIN COURSES C's £49.00

Steamed Halibut, Prawns, Leeks, Bisque, Potato Galette

Glazed Rack of English Lamb, Dauphinoise Potato, French Beans, Ratatouille and Rosemary Jus

Beef Fillet, Roasted Shallots, Fondant Potato, Gratin Cauliflower, Carrots and Red Wine Jus

Duck Breast Roasted Pink, Mulled Plum, Caramelised Celeriac, Apple Mash

Beef Wellington, Dauphinoise Potatoes, Oven Glazed Carrots, Fine Beans and Red Wine Jus

Venison Loin, Port Wine Sauce, Creamed Celeriac, Braised Red Cabbage and Duchess Potato

## DESSERTS

Vanilla Panna Cotta, Marinated Strawberries and Coulis

Salted Caramel Cheesecake with Warm Apple Compote

Lemon Tart, Raspberry Coulis and Mascarpone

Trio of Chocolate - Brownie, Mousse and Ice Cream

Tropical Fruit Salad, Ginger, Lime, Passion Fruit and Mango Sorbet

Traditional Sticky Toffee Pudding with Vanilla Ice Cream

White Chocolate and Raspberry Bread & Butter Pudding with Vanilla Sauce

Eton Mess - Meringue, Strawberries and Cream

Artisan Farmhouse Cheese, biscuits, Celery, Apple and Homemade Chutney

(available for a £3 supplement per person)

**Cheeseboard** to share £8.50 per person

Filter Coffee and Truffles

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# 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 Duxelles, Greens, Madeira Gravy (G/SL)

16.5 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