

THE SHELBURNE RESTAURANT at Bowood

Mother's Day Sunday Lunch Menu

Starters

- Leek & Potato Soup, Chervil Cream, Winter Truffle (D, V)
Cornish Crab Cake, Chilli Jam, Saffron Aioli (EG, G, SF)
Smoked Salmon, Cucumber Crème Fraîche, Buckwheat Blinis, Caviar (D, F, G)
English Asparagus, Poached Duck Egg, Soft Herb Hollandaise (D, EG, V)
Confit Chicken Leg, Baby Gem, Pancetta, Caesar Emulsion (D, EG, F, G)
Heritage Tomato Salad, Frozen Avocado, Bloody Mary Dressing (M, VG)

Main Courses

- Roasted Rump of Stokes Marsh Farm Beef (Served Pink), Yorkshire Pudding, Red Wine Jus (D, EG, G, SL)
Roast Porchetta of West End Farm Pork, Apple Sauce, Puffed Crackling, Traditional Gravy (D, EG, G, SL)
Creedy Carver Confit Duck Leg, Peas, Bacon, Lettuce, Duck Sauce (D, SL)
Bowood Estate's Walled Garden Vegetable Nut Roast, Madeira Gravy (N, SL, VG)
All Roasts served with Roast Potatoes and a Selection of Vegetables (VG)
Herb Crusted Cod, Asparagus, Confit Tomatoes, Mustard & Tarragon Sauce (D, F, G, M)
Wild Mushroom Ravioli, Black Truffle, Sherry Cream Sauce (D, G, SL)

Desserts

- Duck Egg Custard Tart, Rhubarb Sorbet (D, EG, G, N, V)
Champagne an Elderflower Mousse (D, EG)
Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)
77% Dark Chocolate Delice, Olive Oil (D, EG)
Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, N, SL, V)

Freshly Brewed Tea or Filter Coffee, Petit Fours (D, G, N, PE, SL)

Please speak to your coordinator prior to pre-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.