

THE SHELburnE RESTAURANT at Bowood

Easter Sunday Lunch Menu

Three Courses - 43 per adult | 15 per child (12 years and under)

Starters

Wild Garlic & New Potato Velouté, Chervil Cream (D, V)

Terrine of Leeks, Grilled Artichoke, Truffle, Hazelnut Vinaigrette (N, VG)

Lamb Croquette, Compressed Cucumber, Whipped Ricotta, Salsa Verde (D, F)

Treacle Cure Salmon, Ginger, Spring Onions, Marinated Beetroots (F, S)

Pressed Duck Liver, Port & Cranberry Jelly, Toasted Brioche (D, EG, G, SL)

Main Courses

Roasted Beef (Served Pink), Yorkshire Pudding, Horseradish, Red Wine Gravy (D, EG, G, M, SL)

Confit Belly of Pork, Puffed Crackling, Rhubarb & Apple Sauce (D, EG, G, M, SL)

Roasted Lamb of Lamb Stuffed with Garlic & Rosemary, Minted Jus (D, EG, G, M, SL)

Sole 'a la Meunière', Capers, Brown Shrimp, Buttered Jersey Royals (D, F, SF)

Nut Roast Wellington, Wild Mushroom Duxelles (G, N, VG)

Roasted Potatoes (VG), Maple Glazed Carrots & Parsnips (M, VG),
Cauliflower Cheese (D, G, M, V) and Savoy Cabbage (VG) for the table

Desserts

Duck Egg Custard Tart, Nutmeg, Rhubarb Sorbet (D, EG, G, N, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Delice, Olive Oil, Chocolate Sorbet (D, EG, V)

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 server 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 is 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
