

SEASONAL PRIVATE DINING MENU



2023 SUMMER MENU

June, July, August

STARTERS

Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V, VGO)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Shallots, Capers, Dill Emulsion, Brown Bread (F, G)

Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V, VGO)

MAIN COURSES

Pork Schnitzel, House Salad, Sautéed New Potatoes, Caper & Herb Butter (D, EG, G, SL)

6oz Rump Steak served Pink, Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)

Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)

Pea & Mint Ravioli, Baby Gem, Poached Egg, Summer Truffle (D, EG, G, V, VGO)

DESSERTS

Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)

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

White Chocolate & Raspberry Cheesecake (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D, S, V)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

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 | (VGO) VEGAN OPTION

Please Note: Vegan Options are available upon request in advance only.

TEL: 01249 822 228

EMAIL: EVENTS@BOWOOD.ORG

VISIT: BOWOOD.ORG

SEASONAL PRIVATE DINING MENU



2023 SUMMER SUNDAY MENU

June, July, August

STARTERS

Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V, VGO)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Shallots, Capers, Dill Emulsion, Brown Bread (F, G)

Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V, VGO)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes and Chef's Selection of Vegetables (V)

Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)

Pea & Mint Ravioli, Baby Gem, Poached Egg, Summer Truffle (D, EG, G, V, VGO)

DESSERTS

Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)

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

White Chocolate & Raspberry Cheesecake (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

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SEASONAL PRIVATE DINING MENU



2023 AUTUMN MENU

September, October, November

STARTERS

Roasted Figs, Goat's Cheese & Parma Ham on Toasted Sourdough (D, G, GFO, VO, VGO)

Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, V)

MAIN COURSES

Braised Shin of Beef, Creamy Parmesan Polenta, Green Beans, Red Wine Jus (D, SL)

Roasted Breast of Chicken, Peas, Bacon, Wild Mushrooms, Sherry Sauce (D, SL)

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

Butter & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, N, V)

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

Baked Duck Egg Custard Tart, Nutmeg (D, EG, G, GFO, N, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D, S, V)

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September, October, November

STARTERS

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Confit Duck Leg Terrine, Balsamic Onions, Baby Gem, Orange Dressing (SL)

Spiced Red Lentil Soup, Spring Onions, Coriander (VG)

Breaded Camembert, Port & Cranberry Jelly, Garlic Ciabatta (G, GFO, SL, V)

MAIN COURSES

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Sunday Roasts served with Roast Potatoes and Chef's Selection of Vegetables (V)

Roasted Cod, Baby Onions, Courgettes, Saffron Potatoes, Shellfish Broth (D, F, SF)

Butter & Sage Ravioli, Cream Cheese, Hazelnuts, Nasturtiums (D, G, N, V)

DESSERTS

Apple Tarte Tatin, Clotted Vanilla Ice Cream (D, EG, G, V)

Dark Chocolate Crèmeux, Passion Fruit & Banana Sorbet (D, EG, V)

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