



BOWOOD

HOTEL, SPA AND GOLF RESORT

SHELBURNE RESTAURANT

FESTIVE DINING LUNCH MENU

Available from 30th November 2023 to 3rd January 2024

Two Courses - 30 per person | Three Courses - 37 per person

Starters

- Roasted Jerusalem Artichoke Soup, Winter Truffle, Croutons (G, VG)
- Chicken Liver Parfait, Chicory, Orange Purée, Walnuts, Toasted Brioche (D, EG, G, N, SL)
- Cured Salmon, Pickled Cucumber, Horseradish, Granny Smith Gel, Caviar (D, F, M, SL)
- Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam (D, EG, G)
- Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
- Wiltshire Game Pithivier, Pickled Red Cabbage, Madeira Jus (D, EG, G, SL)
- Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, VG)
- Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

Main Courses

- Turkey Wellington, Cranberry & Chestnut Stuffing, Fondant Potatoes, Confit Carrot, Creamed Brussel Sprouts, Pig in Blanket, Gravy (D, EG, G, N, SL)
- Roasted Skrei Cod, Herb Gnocchi, Parsnip Purée, Chorizo Sauce (D, EG, F, G, SF, SL)
- Roasted Venison Loin, Hasselback Potatoes, Red Cabbage, Chanterelle Mushrooms (D, SL)
- Crispy Belly of Pork, Creamy Potatoes, Sprouts, Lardons, Baby Mushrooms, Merlot Sauce (D, SL)
- Cauliflower Steak Marinated in Rose Harissa, Wilted Spinach, Violife Béchamel (S, VG)
- Poached Sea Bass, Borlotti Beans, Charred Baby Leeks, Parsley, Vermouth (D, F, SL)
- Vegetable Pithivier, Butternut Squash Fondant, Celeriac Remoulade, Madeira Sauce (G, SL, VG)
- Loch Duart Salmon, Winter Vegetables, Broccoli Purée, Smoked Tea Foam (D, F, SL)

Desserts

- Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, SL, V)
- Mulled Wine Poached Pear Chantilly Cream, Red Wine Syrup (D, SL, V)
- Dark Chocolate Fondant, Popcorn, Malted Milk Ice Cream (D, EG, G, V)
- Chestnut Mousse, Brown Sugar Meringue, Honey Jelly (D, EG, G, N, SL, V)
- Apple Tarte Tatin, Clotted Cream Ice Cream (D, EG, G, V)
- Toasted Coconut Parfait, Rum Pineapple, Passion Fruit & Banana Sorbet (SL, VG)
- Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread (C, D, G, GFO, N, SL, V)

Coffee, Truffles (D, S, V), Mince Pies (G, SL, V)

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 is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (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.



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Two Courses - 37 per person | Three Courses - 45 per person

Starters

- Roasted Jerusalem Artichoke Soup, Winter Truffle, Croutons (G, VG)
- Chicken Liver Parfait, Chicory, Orange Purée, Walnuts, Toasted Brioche (D, EG, G, N, SL)
- Cured Salmon, Pickled Cucumber, Horseradish, Granny Smith Gel, Caviar (D, F, M, SL)
- Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam (D, EG, G)
- Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado (N, SL, VG)
- Wiltshire Game Pithivier, Pickled Red Cabbage, Madeira Jus (D, EG, G, SL)
- Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, VG)
- Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit (D, EG, G, SF)

Main Courses

- Turkey Wellington, Cranberry & Chestnut Stuffing, Fondant Potatoes, Confit Carrot, Creamed Brussel Sprouts, Pig in Blanket, Gravy (D, EG, G, N, SL)
- Roasted Skrei Cod, Herb Gnocchi, Parsnip Purée, Chorizo Sauce (D, EG, F, G, SF, SL)
- Roasted Venison Loin, Hasselback Potatoes, Red Cabbage, Chanterelle Mushrooms (D, SL)
- Crispy Belly of Pork, Creamy Potatoes, Sprouts, Lardons, Baby Mushrooms, Merlot Sauce (D, SL)
- Cauliflower Steak Marinated in Rose Harissa, Wilted Spinach, Violife Béchamel (S, VG)
- Poached Sea Bass, Borlotti Beans, Charred Baby Leeks, Parsley, Vermouth (D, F, SL)
- Vegetable Pithivier, Butternut Squash Fondant, Celeriac Remoulade, Madeira Sauce (G, SL, VG)
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- Dark Chocolate Fondant, Popcorn, Malted Milk Ice Cream (D, EG, G, V)
- Chestnut Mousse, Brown Sugar Meringue, Honey Jelly (D, EG, G, N, SL, V)
- Apple Tarte Tatin, Clotted Cream Ice Cream (D, EG, G, V)
- Toasted Coconut Parfait, Rum Pineapple, Passion Fruit & Banana Sorbet (SL, VG)
- Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread (C, D, G, GFO, N, SL, V)

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