BOWODD
Hotel, Spa and Golf Resort

## THE KERRY SUITE

## 2024 FAMILY CHRISTMAS SUNDAY LUNCH MENU

## Starters

Ham Hock \& Parsley Terrine, Piccalilli, Toasted Sourdough (D, EG, G, GFO, sL) Roasted Fig, Burrata \& Red Onion Tartine, Rocket (D, EG, G, GFo, SL, V) Wild Mushroom \& Thyme Soup, Winter Truffle (vg)

Smoked Salmon, Dill Pickled Cucumbers, Vodka Crème Fraîche (D, F, SL) Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, vg)

## Main Courses

Roast Woolley Park Farm Turkey Breast, Braised Leg, Pig in Blanket, Cranberry \& Chestnut Stuffing, Gravy (D, DFO, G, GFO, N, SL)

Roast Porchetta stuffed with Thyme \& Garlic, Pig in Blanket, Apple Sauce, Crackling, Gravy (D, DFO, G, GFO)
Wiltshire Beef Rump Cap (Served Pink), Pig in Blanket, Horseradish Sauce, Gravy (D, G)
Nut Roast Wellington, Butternut Squash Fondant, Madeira Sauce (C, G, N, vG)
All Roasts served with Yorkshire Pudding (D, EG, G, v), Roast Potatoes (VG), Roast Parsnips \& Carrots (VG), Creamed Brussel Sprouts (D, N, SL, V)

Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon \& Herb Butter Sauce (D, DFO, F, SL)

## Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFo, sL, v, vGo)
Chestnut Mousse, Hazelnut Praline, Brown Sugar Meringue ( $\mathrm{D}, \mathrm{EG}, \mathrm{G}, \mathrm{N}, \mathrm{V}$ ) Mulled Winter Berry Parfait, Champagne Sorbet (SL, VG)

Caramelised Bread \& Butter Pudding, Chocolate \& Banana Custard (D, EG, G, SL, V) 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, GFo, SL, v, vgo)

