

Weddings at Bowood



WEDDING BREAKFAST MENU

Please select one starter, one main course and one dessert for your party. All main courses are served with Chef's selection of seasonal vegetables, unless otherwise stated. Your three-course menu includes tea/coffee.

STARTERS

Tomato & Red Pepper Soup topped with Crumbled Feta Cheese (D, V)

Chicken Liver Parfait, Marinated Pear, Pickled Walnut, Port Jelly (D, G, N, SL)

Plum Tomato, Mozzarella, Basil Pesto, Cracked Black Pepper (D, V)

Warm Goat's Cheese & Red Onion Marmalade Tart, Pickled Pearl Onions, Lambs Lettuce (D, EG, G, SL, V)

Classic Prawn Cocktail with Bloody Mary Sauce (D, EG, G, SF)

Ginger & Coriander Crab Cakes, Crispy Seaweed, Sweet Chilli Sauce (EG, G, SF)

MAIN COURSES

Roasted Chicken Supreme, Thyme & Garlic Roasted Potatoes, Panache of Seasonal Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Roast Gravy (G)

Traditional Beef Wellington, Dauphinoise Potatoes, French Beans wrapped in Parma Ham, Red Wine & Thyme Jus (D, EG, G, SL) (Available at a supplement of £5 per person)

Roasted Rump of Lamb, Boulangère Potatoes, Tender Stem Broccoli, Ratatouille, Redcurrant Gravy (SL)

Roasted Loin of Pork, Roast Potatoes, Panache of Seasonal Vegetables, Apple Sauce, Sage Gravy

Cornish Hake, Red Pepper Risotto, Piperade, Oregano Salsa Verde (D, F)

Traditional Vegetable Wellington, Garlic & Thyme Roasted Potatoes, Panache of Vegetables, Roast Vegetable Gravy (G, V)

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DESSERTS

Traditional Profiteroles (D, EG, G, V)

Salted Caramel Cheesecake, Warm Apple Compote (D, EG, G, V)

Lemon Tart, Raspberry Coulis, Mascarpone (D, EG, G, N, V)

Traditional Sticky Toffee Pudding, Vanilla Ice Cream (D, EG, G, SL, V)

Eton Mess ~ Meringue, Fresh Strawberries, Whipped Cream (D, EG, V)

Artisan Farmhouse Cheese, Oatcakes, Celery, Apple & Homemade Chutney
(C, D, G, N, SL, V) (Available at a supplement of £3 per person)

TEA OR COFFEE

Please advise your Wedding 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
