



BOWOOD

The Shelburne Restaurant

Festive Dining Dinner Menu

Available from Friday 29th November to Thursday 26th December 2024

Two Courses – 45 per person | Three Courses – 50 per person

Starters

- Wild Mushroom & Thyme Soup, Winter Truffle (VG)
- Chicken Liver Parfait, Chicory, Sable Biscuit, Fig & Date Compote (D, EG, G, SL)
- Cured Salmon, Pickled Cucumber, Horseradish, Granny Smith Gel, Caviar (D, F, M, SL)
- Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam (D, EG)
- Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado (N, S, SL, VG)
- Wiltshire Game 'Gala Pie', Quail Egg, Black Truffle Jus (D, EG, G, SL)
- Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, VG)
- Cornish Crab & Scallop Tortellini, Ginger Bisque, Pink Grapefruit (D, EG, G, SF, S)

Main Courses

- Turkey Wellington, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potatoes, Confit Carrot, Creamed Brussel Sprouts, Gravy (D, EG, G, N, SL)
- Poached Cod, Roasted Parsnips, Spinach, Lemon Gel, Sauce Grenobloise (D, EG, F, G, SF, SL)
- Roasted Venison Loin, Chestnut Gnocchi, Red Cabbage, Chanterelle Mushrooms (D, G, N, SL, EG)
- Due of Pork, Loin & Belly, King Oyster Mushroom, Savoy Cabbage, Truffled Macaroni (D, EG, G, SL)
- Butternut Risotto, Balsamic Pearls, Wilted Spinach, Rose Harrisa Foam (S, SL, VG)
- Roasted Monkfish, Roasted Cauliflower, Leeks, Crab, Peppercorn Sauce (D, F, SF, SL)
- Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce (G, N, S, VG)
- Cornish Sole, Brioche, Celeriac, Lobster, Bouillabaisse (D, EG, G, F, SF, SL)

Desserts

- Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, SL, V, N)
- Mulled Wine Cheesecake, Poached Pear, Red Wine Syrup (D, EG, G, SL, V)
- 'Mont Blanc' Chestnut Mousse, Brown Sugar Meringue (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, Treacle & Walnut Bread (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.
