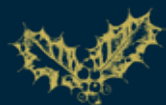




BOWOOD

CHRISTMAS 2025



FESTIVE AFTERNOON TEA



Treat yourself or loved ones to a joyfully indulgent festive afternoon tea at Bowood.

The Shelburne Bar and Restaurant, along with the Library, is the perfect spot to savour a selection of seasonal sandwiches, home-made scones, pâtisserie and freshly brewed tea, coffee or hot chocolate.

Celebrate in style with a festive tippie!
Add a glass of mulled wine or prosecco for £6pp.

Afternoon Tea from: £39pp

**For more information or to make a reservation,
please get in touch with our hotel reception
on 01249 822 228.**





FESTIVE AFTERNOON TEA MENU



Available from Friday 28th November 2025 to Thursday 1st January 2026
Monday to Saturday: 12:00pm to 5:00pm; Sunday: 3:00pm to 5:00pm

Finger Sandwiches:

Vintage Cheddar, Quince Chutney
Roast Woolley Park Farm Turkey, Cranberry Stuffing
Mount Grace Roast Beef, Horseradish Cream
Smoked Salmon, Crème Fraîche, Capers

Savoury Treat:

Bacon, Brie & Leek Quiche

Home Bakes:

Plain Scone, Mulled Fruit Jam, Clotted Cream
Traditional Fruit Stollen, Whipped Butter

Homemade Pâtisserie:

Chocolate, Baileys & Hazelnut Mousse
Matcha Green Tea Choux Bun
White Chocolate Snowman Macaroon
Apple & Mincemeat Crumble, Brandy Cream

Served with Freshly Brewed Tea, Coffee or Hot Chocolate

Please Note: gluten free and vegan options are available on request
a minimum of 48 hours in advance.

SHELBURNE RESTAURANT FESTIVE DINING



**Served from Friday 28th November to
Tuesday 23rd December**

The Shelburne Restaurant is open for lunch and dinner throughout December, offering wonderfully festive menus. Enjoy 2 or 3 courses in the beautiful and intimate setting of our hotel restaurant.

Lunch

2 Courses £35pp | 3 Courses £40pp

Dinner

2 Courses £45pp | 3 Courses £55pp

(Please visit www.bowood.org to view the menus)

**For more information or to make a reservation,
please get in touch with our hotel reception on
01249 822 228.**





SHELBURNE FESTIVE DINING DINNER MENU



Available from Friday 28th November to Tuesday 23rd December 2025

Two Courses – £45 per person | Three Courses – £55 per person

Starters

Spiced Roasted Butternut Soup, Toasted Pumpkin Seeds
Venison Carpaccio, Juniper, Parsnips, Balsamic Pickled Onions, Figs
Smoked Salmon, Scotch Quail Egg, Sautéed Leeks, Caviar Cream
Twice Baked Goat's Cheese Soufflé, Red Onion Jam, Parsley
Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado
Wiltshire Game 'Pâté En Croûte', Earl Grey & Date Chutney
Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce

Main Courses

Turkey Roulade, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potato,
Maple Glazed Carrots, Creamed Brussel Sprouts, Gravy
Herb Crusted Cod, Kohlrabi, Spinach, Violet Potato, Lemon Gel, Rocket Sauce
Confit Duck Leg, Roasted Brussel Sprouts, Smoked Garlic Mash, Orange Sauce
Roasted Venison Loin, Braised Haunch Pudding, Crushed Swede, Chanterelle Mushrooms
Roasted Monkfish, Roasted Cauliflower, Leeks, Crab, Peppercorn Sauce
Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce
Cornish Sole, Brioche, Celeriac, Lobster Bisque, Samphire

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Mulled Fruit Pavlova, Vanilla Cream, Champagne Sorbet
Dark Chocolate Delice, Malted Milk Ice Cream, Cocoa Nib Tulle
Pineapple Tarte Tatin, Toasted Coconut Sorbet
Granny Smith Apple Parfait, Salted Caramel, Apple Sorbet
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

Coffee, Chocolate Truffles, Mince Pies

EXCLUSIVE FESTIVE PRIVATE DINING



Looking for a stylish venue to host a private festive gathering, somewhere to treat your team, to say thank you or simply enjoy an intimate family gathering?

Bowood is the perfect choice. We can arrange exclusive use of a private room for a festive lunch or dinner for small or large groups.

Lunch

2 Courses £40pp | 3 Courses £45pp

Dinner

2 Courses £45pp | 3 Courses £55pp

For more information or to make a reservation, please contact our events team on 01249 823 886.

Minimum numbers may apply; please ask us for further details.





PRIVATE FESTIVE DINING MENU



Available from Friday 28th November 2025 to Thursday 1st January 2026

Starters

Spiced Roasted Butternut Soup, Toasted Pumpkin Seeds
Venison Carpaccio, Juniper, Parsnips, Balsamic Pickled Onions, Figs
Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle
Smoked Salmon, Scotch Quail Egg, Sautéed Leeks, Caviar Cream
Twice Baked Goat's Cheese Soufflé, Red Onion Jam, Parsley
Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado

Main Courses

Turkey Roulade, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potato,
Maple Glazed Carrots, Creamed Brussel Sprouts, Gravy
Herb Crusted Cod, Kohlrabi, Spinach, Violet Potatoes, Lemon Gel, Rocket Sauce
Confit Duck Leg, Roasted Brussel Sprouts, Smoked Garlic Mash, Orange Sauce
Butternut Risotto, Balsamic Pearls, Wilted Spinach, Rose Harrisa Foam
Roasted Monkfish, Roasted Cauliflower, Leeks, Crab, Peppercorn Sauce
Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Mulled Fruit Pavlova, Vanilla Cream, Champagne Sorbet
Dark Chocolate Delice, Malted Milk Ice Cream, Cocoa Nib Tulie
Granny Smith Apple Parfait, Salted Caramel, Apple Sorbet
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

Filter Coffee, Chocolate Truffles, Mince Pies





FAMILY CHRISTMAS LUNCHES IN THE KERRY SUITE



Sunday 7th December
Saturday 13th December | Sunday 14th December
Saturday 20th December | Sunday 21st December

**Kerry Bar opens at 11:30am | Lunch will be
announced at 12.15pm | Lunch served at 12.30pm**

Bring the family together and kick off the festive season with a traditional 3-course Christmas lunch and plenty of family fun. There will be a special visit from the North Pole, with gifts for all children under 12 years, as well as a face painter, children's disco and party games.

Adult: £45pp
Children: £21pp (2 to 12yrs)

**For more information or to make a reservation,
please contact our events team on 01249 823 886.**





FAMILY CHRISTMAS LUNCH MENU



Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough
Breaded Camembert, Cranberry Sauce, Rocket Salad
Spiced Butternut Squash & Red Lentil Soup, Curry Oil
Beetroot Cured Salmon, Root Vegetable Salad, Thyme Crackers
Wild Mushroom Arancini, Cashew & Truffle Purée

Main Courses

Turkey Roulade, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy
Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket,
Apple Sauce, Crackling, Gravy
Wiltshire Beef Rump Cap (served pink), Pig in Blanket, Horseradish Sauce, Gravy
All Roast meats are served with Yorkshire Pudding, Roast Potatoes
Roast Parsnips & Carrots, Creamed Brussel Sprouts
Red Pepper, Lentil, & Kale Nut Roast, Fondant Potato,
Maple Glazed Carrots, Brussel Sprouts, Gravy
Pan Fried Cod, Red Pepper, Lemon New Potatoes, Wilted Spinach, Romesco Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Dark Chocolate Delice, Honeycomb Ice Cream
Black Forest Cherry Parfait, Champagne Sorbet
White Chocolate & Cranberry Bread & Butter Pudding
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

Filter Coffee, Chocolate Truffles, Mince Pies

A special festive children’s menu is also available.

CHRISTMAS CELEBRATIONS AT BOWOOD!



A Fabulous Season of Celebrations with a Twist

Celebrate the festive season in style with a curated selection of unforgettable events at Bowood. Whether you're partying with colleagues, friends or someone special, our selection of festivities, starting from £45 per person, offer something delightfully unexpected.

Yule Groove: 80s, 90s & 00s Party Night
Santa's Final Sleigh Ride Murder Mystery Dinner
Festive Casino Disco Party
Bowood Festive Ball
Classic Festive Party Nights
Join-a-Lunch Festive Celebrations
Festive Family Lunches
Festive Lunches with Live Music

Please visit www.bowood.org for full details.

Private Party Nights

Looking for a private celebration this year?
You can book a Private Christmas Party throughout December, subject to availability.
Please ask us for more details.

Stay Overnight

Party the night away and stay overnight at our beautiful boutique hotel at a special rate.
Bed & Breakfast pricing from £170.

*Based on two people sharing, Monday to Thursday.
Supplements apply on Fridays and Saturdays.*

**For more information or to make a reservation, please
contact our events team on 01249 823 886.**





CHRISTMAS PARTY NIGHT MENU



Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough
Breaded Camembert, Cranberry Sauce, Rocket Salad
Spiced Butternut Squash & Red Lentil Soup, Curry Oil
Beetroot Cured Salmon, Root Vegetable Salad, Thyme Crackers
Wild Mushroom Arancini, Cashew & Truffle Purée

Main Courses

Turkey Roulade, Cranberry & Chestnut Stuffing, Pig in Blanket, Fondant Potato,
Maple Glazed Carrots, Brussel Sprouts, Gravy
Braised Beef Bourguignon, Truffled Potatoes, Roasted Shallot,
Red Wine Sauce
Red Pepper, Lentil, & Kale Nut Roast, Fondant Potato,
Maple Glazed Carrots, Brussel Sprouts, Gravy
Pan Fried Cod, Red Pepper, Lemon New Potatoes, Wilted Spinach,
Romesco Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Dark Chocolate Delice, Honeycomb Ice Cream
Black Forest Cherry Parfait, Champagne Sorbet
Local Cheeseboard, Quince, Chutney, Walnuts, Crackers

Filter Coffee, Mince Pies



A PERFECT BOWOOD CHRISTMAS...

Spend a magical Christmas with us at Bowood. Our two, three and four-night breaks offer luxurious surroundings, delicious home-cooked food, entertainment, roaring fires and a fabulously festive atmosphere.

For further information or to make a reservation, please contact our reservations team on 01249 822 228.

TWO-NIGHT CHRISTMAS EXPERIENCE

Arrival 24th December

Christmas Eve

Cream Tea on arrival

A delightfully Festive Dinner in the Shelburne Restaurant with Live Entertainment

Christmas Day

Wake up to stockings on your door left by Father Christmas

Full Wiltshire Breakfast in the Shelburne Restaurant

Morning at leisure

Pre-lunch Drinks Reception and Canapés

Traditional Christmas Day Lunch in The Shelburne Restaurant and a visit from Father Christmas with gifts for the children

The King's Speech will be shown in the Library at 3pm, followed by a Christmas Day Quiz

Buffet Dinner in the Shelburne Restaurant with Live Entertainment

Boxing Day

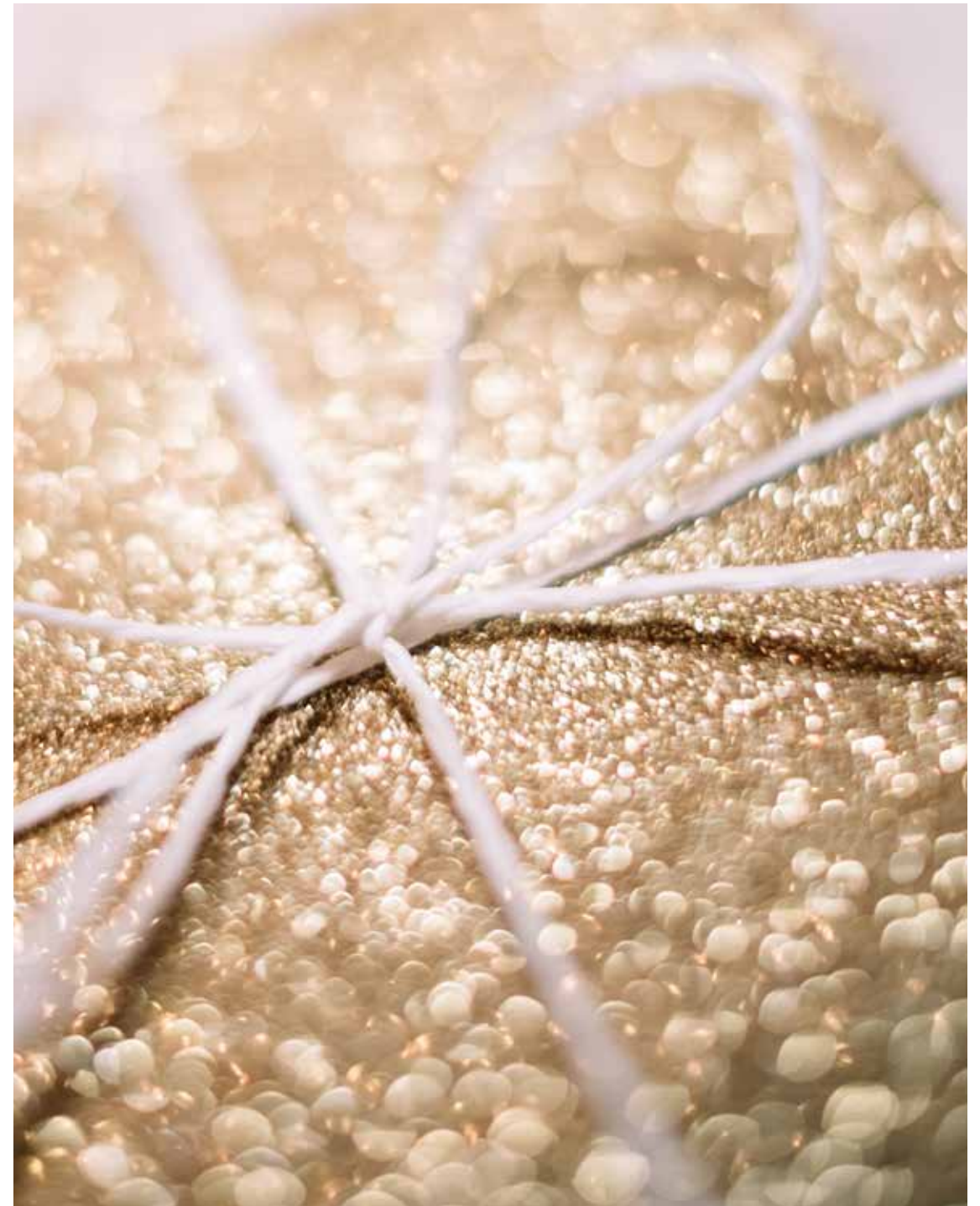
Full Wiltshire Breakfast in the Shelburne Restaurant

Check-out at 11am

Full access to our spa facilities throughout your stay

£670 per adult, based on two people sharing a classic double or twin bedroom.
Please ask for more details and child pricing.

*Terms and conditions—a 50% non-refundable deposit is required when booking.
The remaining balance, which is also non-refundable, is due on 1st November.*





THREE-NIGHT CHRISTMAS EXPERIENCE

Arrival 24th December

Stay a little longer and extend your Christmas break. A three-night stay allows you the time to relax and enjoy the festive period.

Christmas Eve

Cream Tea on arrival

A delightfully festive Dinner in the Shelburne Restaurant with Live Entertainment

Christmas Day

Wake up to stockings on your door left by Father Christmas

Full Wiltshire Breakfast in the Shelburne Restaurant

Morning at leisure

Pre-lunch Drinks Reception and Canapés

Traditional Christmas Day Lunch in The Shelburne Restaurant and
a visit from Father Christmas with gifts for the children

The King's Speech will be shown in the Library at 3pm, followed by a Christmas Day Quiz
Buffet Dinner in the Shelburne Restaurant with Live Entertainment

Boxing Day

Full Wiltshire Breakfast in the Shelburne Restaurant

Day at leisure

Drinks Reception and Canapés, followed by a Seafood Buffet Lunch
in the Shelburne Restaurant

3-course Dinner in the Shelburne Restaurant

27th December

Full Wiltshire Breakfast in the Shelburne Restaurant

Check out at 11am

Full access to our Spa facilities throughout your stay

£850 per adult, based on two people sharing a classic double or twin bedroom.
Please ask for more details and child pricing.

Terms and conditions—a 50% non-refundable deposit is required when booking. The remaining balance, which is also non-refundable, is due on 1st November.

THREE-NIGHT CHRISTMAS EXPERIENCE

Arrival 23rd December

Cream Tea on arrival
Drinks Reception and Canapés
Festive 3-course Dinner in The Shelburne Restaurant

Christmas Eve

Full Wiltshire Breakfast in the Shelburne Restaurant
Guided Morning Walk through the Bowood Estate
Light Lunch in the Shelburne Restaurant
Cream Tea

A delightfully festive Dinner in the Shelburne Restaurant with Live Entertainment

Christmas Day

Wake up to stockings on your door left by Father Christmas
Full Wiltshire Breakfast in the Shelburne Restaurant
Morning at leisure
Pre-lunch Drinks Reception and Canapés
Traditional Christmas Day Lunch in The Shelburne Restaurant and
a visit from Father Christmas with gifts for the children
The King's Speech will be shown in the Library at 3pm, followed by a Christmas Day Quiz
Buffet Dinner in the Shelburne Restaurant with Live Entertainment

Boxing Day

Full Wiltshire Breakfast
Check out at 11am
Full access to our Spa facilities throughout your stay

£800 per adult, based on two people sharing a classic double or twin bedroom.
Please ask for more details and child pricing.

Terms and Conditions—A 50% non-refundable deposit is required when booking. The remaining balance, which is also non-refundable, is due on 1st November.





FOUR-NIGHT CHRISTMAS EXPERIENCE

Arrival 23rd December

Cream Tea on arrival
Drinks Reception and Canapés
Festive 3 Course Dinner in The Shelburne Restaurant

Christmas Eve

Full Wiltshire Breakfast in the Shelburne Restaurant
Guided Morning Walk through the Bowood Estate
Light Lunch in the Shelburne Restaurant
Cream Tea
A delightfully festive Dinner in the Shelburne Restaurant with Live Entertainment

Christmas Day

Wake up to stockings on your door left by Father Christmas
Full Wiltshire Breakfast in the Shelburne Restaurant
Morning at leisure
Pre-lunch Drinks Reception and Canapés
Traditional Christmas Day Lunch in The Shelburne Restaurant and
a visit from Father Christmas with gifts for the children
The King's Speech will be shown in the Library at 3pm, followed by a Christmas Day Quiz
Buffet Dinner in the Shelburne Restaurant with Live Entertainment

Boxing Day

Full Wiltshire Breakfast in the Shelburne Restaurant
Day at leisure
Drinks Reception and Canapés, followed by a Seafood Buffet Lunch
in the Shelburne Restaurant
3-course Dinner on Boxing Day night in the Shelburne Restaurant

27th December

Full Wiltshire Breakfast in the Shelburne Restaurant
Check out at 11am
Full access to our Spa facilities throughout your stay

£1000 per adult, based on two people sharing a classic double or twin bedroom.
Please ask for more details and child pricing.

Terms and conditions—a 50% non-refundable deposit is required at the time of booking. The remaining balance, which is also non-refundable, is due on 1st November.

YOUR CHRISTMAS EVE AT BOWOOD MENU

Kick-start your luxurious Christmas at Bowood with a delicious feast on Christmas Eve and enjoy the festivities in style.



Starters

Spiced Roasted Butternut Soup, Toasted Pumpkin Seeds
Venison Carpaccio, Juniper, Parsnips, Balsamic Pickled Onions, Figs
Smoked Salmon, Scotch Quail Egg, Sautéed Leeks, Caviar Cream
Twice Baked Goat's Cheese Soufflé, Red Onion Jam, Parsley
Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado
Wiltshire Game 'Pâté En Croûte', Earl Grey & Date Chutney
Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce

Main Courses

Côte de Boeuf for Two, Mushroom Ketchup, Chard Onions, Truffled Potatoes, Red Wine Sauce
Herb Crusted Cod, Kohlrabi, Spinach, Violet Potatoes, Lemon Gel, Rocket Sauce
Confit Duck Leg, Roasted Brussel Sprouts, Smoked Garlic Mash, Orange Sauce
Roasted Venison Loin, Braised Haunch Pudding, Crushed Swede, Chanterelle Mushrooms
Roasted Monkfish, Roasted Cauliflower, Leeks, Crab, Peppercorn Sauce
Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce
Cornish Sole, Brioche, Celeriac, Lobster Bisque, Samphire

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Mulled Fruit Pavlova, Vanilla Cream, Champagne Sorbet
Dark Chocolate Delice, Malted Milk Ice Cream, Cocoa Nib Tulle
Pineapple Tarte Tatin, Toasted Coconut Sorbet
Granny Smith Apple Parfait, Salted Caramel, Apple Sorbet
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

Coffee, Chocolate Truffles, Mince Pies





CHRISTMAS DAY LUNCH IN THE SHELBURNE RESTAURANT MENU

(Hotel Residents only)



Starters

Seared Scallop, Kohlrabi, Hazelnut Crust, Smoked Hollandaise
Wild Mushrooms & Black Truffle, Pickled Shallots, Sourdough
Wiltshire Ham Hock, Westcombe Cheddar, Crispy Egg Yolk, Sherry Gel
Duck Liver Parfait, Clementine Jelly, Toasted Brioche

Main Courses

Wiltshire Rolled Turkey Breast, Leg Croquette, Cranberry &
Chestnut Stuffing, Pig in Blanket, Gravy
Herb Crusted Rack of Lamb, White Onion Purée, Green Beans,
Dauphinoise Potatoes, Rosemary Jus
Pan Fried Halibut, Saffron Potatoes, Wilted Spinach, Fennel Roasted,
Maple Carrots, Red Wine Sauce
Spiced Sweet Potato Pithivier, Crispy Kale, Herb Puy Lentils, Caramelised Onion Broth
Served with Roasted Potatoes & Root Vegetables, Brussel Sprouts,
Creamed Leeks, Red Cabbage, Cauliflower Cheese

Desserts

Traditional Christmas Pudding, Brandy Custard
Dark Chocolate Crémieux, Balsamic Pearls, Crème Fraîche Sorbet
Paris-Brest, Amaretto Mousse, Hazelnut Praline
Black Forest Parfait, Cocoa Nib Tuile, Cherry Sorbet
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

Filter Coffee, Chocolate Truffles, Mince Pies



CHRISTMAS DAY LUNCH IN THE KERRY SUITE



The Kerry Bar opens at 12pm
Lunch announced at 12.45pm | Lunch served at 1pm

Join us this Christmas and celebrate in style with friends and family in our Kerry Suite. Enjoy an arrival drink and a fabulous traditional 3-course Christmas Lunch, with a wonderfully festive atmosphere. Santa will make a special appearance with gifts for the children.

**For more information or to make a reservation,
please contact our events team on 01249 823 886.**

CHRISTMAS DAY LUNCH IN THE KERRY SUITE MENU



Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough
Breaded Camembert, Cranberry Sauce, Rocket Salad
Beetroot Cured Salmon, Root Vegetable Salad, Thyme Crackers
Wild Mushroom Arancini, Cashew & Truffle Purée

Main Courses

Turkey Roulade, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy
Rib of Wiltshire Beef (served pink), Yorkshire Pudding, Horseradish Sauce, Gravy
Red Pepper, Lentil & Kale Nut Roast Wellington, Gravy
All Roasts are served with Roast Potatoes, Roast Parsnips & Carrots, Brussel Sprouts
Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon & Herb Butter Sauce

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Mulled Winter Berry Parfait, Champagne Sorbet
Dark Chocolate & Cointreau Choux Bun
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread

Filter Coffee, Chocolate Truffles, Mince Pies

Adult: £120pp

Children: £48pp (2 to 12yrs)



TWIXMAS BREAK



**Available between
Saturday 27th and Tuesday 30th December**

Take a break from the festivities with our Twixmas Break. This package includes overnight accommodation in a classic double or twin room, a deliciously festive dinner in the Shelburne Restaurant, a full Wiltshire breakfast the following morning and use of the Spa.

From £340 per room, per night
Price based on two people sharing.

Why not add a luxurious spa treatment or a round of golf to your package?

**For more information or to make a reservation,
please contact our hotel reception on
01249 822 228.**





CELEBRATE THE NEW YEAR AT BOWOOD

Celebrate the New Year in style at one of two fabulous events at Bowood.

Choose from two sophisticated venues to celebrate, each with its unique atmosphere. Whether you're looking for a lively atmosphere or a more intimate dining experience, we have just the thing.

OVER 18's ONLY

NEW YEAR'S EVE IN THE SHELburne RESTAURANT

For a more intimate celebration, choose our Shelburne Restaurant experience.

This includes Champagne & Canapés on arrival, followed by a 5-course Dinner, Coffee & Petit Fours

Dress Code: Smart Dress (suits and cocktail dresses)

Adult: £95pp

For more information or to make a reservation, please contact Hotel Reception on 01249 822 228.

NEW YEAR'S EVE BALL IN THE KERRY SUITE

For dinner with a party atmosphere and a countdown to the New Year, join us at the Kerry Suite Ball. This celebration includes a Champagne & Canapé Reception on arrival, followed by a 5-course Dinner, Coffee & Chocolate Truffles, a Magic Mirror, a Disco with our House DJ, countdown to the New Year and a Revellers Breakfast.

Dress Code: Smart Dress (suits and cocktail dresses)

Adult: £125pp

For more information or to make a reservation, please contact our Events Team on 01249 823 886.

STAY OVER AND MAKE A NIGHT OF IT OR TWO!

Our One-night New Year's Eve Experience includes the event of your choice, luxury accommodation, a full Wiltshire breakfast and use of the Spa.

New Year's Eve in the Kerry Suite One-night Experience from £330pp
New Year's Eve in the Shelburne Restaurant One-night Experience from £290pp

Our Two-night New Year's Eve Experience includes the event of your choice, luxury accommodation, a 3-course dinner in the Shelburne Restaurant on 1st January, a full Wiltshire breakfast each morning and use of the Spa.

New Year's Eve in the Kerry Suite Two-night Experience from £525pp
New Year's Eve in the Shelburne Restaurant Two-night Experience from £490pp

Subject to availability. Pricing is based on two people sharing.

For more information or to make a reservation, please contact hotel reservations on 01249 822 228.

SHELBURNE NEW YEAR’S EVE DINNER MENU



Starters

Confit Duck Tortellini, Ginger & Spring Onions, Sweetcorn
Ham Hock, Westcombe Cheddar, Crispy Egg Yolk
Mushroom Parfait, Pickled Shallots, Toasted Soughdough

Fish Courses

Herb Crusted Cod, Violet Potatoes, Lemon Gel, Rocket Sauce
Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples
Wild Mushroom & Caramelised Onion Ravioli, Onion Broth

Main Courses

Fillet of Beef, Lobster Ravioli, Pressed Potato, Green Beans, Bordelaise Sauce
Roasted Venison Loin, Crushed Swede, Braised Haunch Pie, Chanterelle Mushrooms
Pan Fried Halibut, Saffron Potatoes, Wilted Spinach, Fennel Roasted
Maple Carrots, Red Wine Sauce
Spiced Butternut & Quinoa Pithivier, Herb Puy Lentils, Harissa Foam

Desserts

Cointreau Soufflé, Malted Milk Ice Cream
Coffee Parfait, Milk Crisps, Chocolate Sorbet
Apple Tarte Tatin, Vegan Vanilla Ice Cream

Cheeseboard

Wyfe of Bath, Quince Jelly
Ash Rolled Goat’s Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chutney

Coffee, Petit Fours

KERRY SUITE NEW YEAR’S BALL DINNER MENU



Starters

Wiltshire Game ‘Pâté En Croûte’, Pistachio,
Date & Earl Grey Chutney, Pickled Vegetables
Salt Baked Beetroot & Goat’s Cheese Mille-feuille,
Balsamic Pearls, Micro Watercress

Fish Courses

Bowood Gin Cured Salmon, Root Vegetable Salad,
Thyme Crackers, Citrus Dressing
Artichoke Mousse, Endive, Pear & Walnut Salad,
Artichoke Crisps, Lemon Dressing

Main Courses

Fillet of Wiltshire Beef, Wild Mushroom Fricassee,
Fondant Potato, Peppercorn Sauce
Herb Crusted Cod, Wilted Spinach, Cauliflower, Violet Potatoes, Rocket Sauce
Roasted Butternut Squash & Sage Ravioli, Baby Leeks,
Hazelnuts, Rose Harissa Velouté

Desserts

Lemon & Mascarpone Mousse, Champagne Sorbet
Caffé Latte Parfait, Hazelnut Praline, Dark Chocolate Sorbet

Cheeseboard

Wyfe of Bath, Quince Jelly
Ash Rolled Goat’s Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chutney

Filter Coffee, Chocolate Truffles



BOWOOD

01249 822 228

events@bowood.org | reservations@bowood.org | hotelreception@bowood.org

www.bowood.org