



The Shelburne Restaurant at Bowood

Mother's Day Sunday Lunch Menu

Three Courses – £49.50 per adult | £23 per child (2 to 12 years)

Starters

Lightly Spiced Sweet Potato Soup, Vegetable Pakora (VG)

Charred Mackerel, Crushed Avocado, Buttermilk & Horseradish Dressing (D, F)

Salt Baked Beetroot, Whipped Goat's Cheese Mille-Feuille, Balsamic Pearls (D, G, SL)

Wiltshire Ham Hock Croquette, Sauce Gribiche, Parsley Oil (EG, M, SL)

Main Courses

Treacle-Cured Roast Sirloin of Rare Breed Beef, Served Pink (SL)

Roasted Porchetta stuffed with Thyme & Garlic, Crackling

Bowood's Walled Garden Vegetable Wellington, Rich Mushroom Gravy (G, SL, VG)

The above dishes are served with Yorkshire Pudding (D, EG, G, V), Roast Potatoes (VG), Rich Gravy (SL) and a Selection of Seasonal Vegetables from the Bowood Estate and Lovejoy's of Melksham (M, VG)

Steamed Cod, Herb Crust, Sautéed Asparagus, Lemon Potatoes, Dijon Sauce (D, F, M, SL)

Desserts

Lemon & Lime Meringue Pie, Confit Orange (D, EG, G, V)

Black Forest Chocolate Roulade, Cherry Sorbet (D, EG, G, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Black Bomber Cheese, Apple Chutney, Balsamic Onions, Sourdough, Crackers (D, G, SL, V)

Petit Four

Viennese Whirl (D, G, V)

Served with Freshly Brewed Tea or Filter Coffee



Please speak to your server, prior to ordering, 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.

(D) DAIRY | (EG) EGG | (F) FISH | (G) GLUTEN | (M) MUSTARD | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Please note a discretionary service charge of 10% will be added to your bill.