



## The Shelburne Restaurant at Bowood

### Easter Sunday Lunch Menu

£47.00 per adult | £23 per child (2 to 12 years)

#### Starters

Spring Vegetable Minestrone Soup, Basil Oil (G, VG)

Sautéed Asparagus, Burford Brown Poached Egg, Parma Ham, Hollandaise Sauce (D, EG, SL)

Confit Duck & Sour Cherry Terrine, Cornichons, Toasted Sourdough (G, SL)

Roasted Heritage Tomato & Goat's Cheese Tart, Rocket Salad (D, G, SL, V)

Tartare of Marinated Salmon, Dill Pickled Cucumber, Crème Fraîche (D, F, M, SL)

#### Main Courses

Treacle-cured Roast Sirloin of Rare Breed Beef, served pink (SL)

Roast Breast, Leg & Thigh of Castlemead Chicken

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)

Whole Baked Sea Bass, Spring Vegetables, Saffron New Potatoes, Parsley Sauce (D, F, SL)

Braised Shank of Lamb, Petits Pois à la Française, Creamy Potatoes, Minted Jus (D)

#### Desserts

Hot Cross Bun Bread & Butter Pudding, Orange Custard (D, EG, G, SL, V)

White Chocolate Panna Cotta, Poached Rhubarb, Easter Biscuit (D, EG, G)

Caramelised Coconut Milk Rice Pudding, Mango Salsa (VG)

Classic Treacle Tart, Cornish Clotted Cream (D, EG, G, V)

Bath Soft Cheese, Spiced Tomato Chutney, Sourdough Crackers (D, G, SL, V)

#### Petit Four

Vanilla & Maldon Sea Salt Fudge (D, 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.