



## The Shelburne Restaurant at Bowood

### Father's Day Sunday Lunch Menu

Three Courses – £50.00 per adult | £24 per child (2 to 12 years)

#### Starters

Dressed Cornish Crab, Heritage Tomatoes, Bloody Mary Dressing (M, SF, SL)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Westcombe Cheddar Cheese Soufflé, Bacon Jam (D, EG, SL)

Grilled Asparagus, Poached Clarence Court Egg, Soft Herb Hollandaise (D, EG, V)

Wiltshire Ham Croquette, English Peas, Baby Gem Lettuce, Dijon Mustard Dressing (M, SL)

#### Main Courses

Roast Rump of Rare Breed Beef, Horseradish Sauce, Rich Gravy (D, SL)

Roasted Porchetta, Crackling, Apple Sauce, Rich Gravy (D, SL)

Roasted Butternut Squash & Vegetable Wellington, Vegan Gravy (G, SL, VG)

Our roast lunches are served with Yorkshire Pudding (D, EG, G, V), Roasted Potatoes (D, V), Cauliflower Cheese (D, V) and a selection of Seasonal Vegetables from Lovejoys of Melksham and Bowood House & Gardens

Grilled Monkfish, White Crab, Orzo Pasta, Garden Greens, Sauce Vierge (F, G, SF)

#### Desserts

Guinness Chocolate Cake, Muscovado Cream Chocolate Sauce (D, EG, G, V)

Zesty Lemon Meringue Posset, Vanilla Shortbread (D, EG, G, V)

Apple Tarte Tatin, Vanilla Ice Cream (G, VG)

Cinnamon Churro, Butterscotch Sauce, Clotted Cream (D, EG, G, V)

Selection of British Cheeses, Quince Jelly, Apple Chutney, Walnut Bread (D, G, M, N, SE, SL, V)

#### Petit Four

Salted Caramel 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 | (SF) SHELLFISH | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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