



Christmas at Bowood

2026 Family Festive Lunch with Santa & Entertainment

Menu

Starter Platter

(For the table to share)

Hummus, Crudités (SE, VG)

Goat's Cheese & Parma Ham Crostini (D, G, GFO)

Butternut Squash & Sage Arancini (VG)

Maple Glazed Smoked Bacon Pigs in Blankets (G, SL)

Smoked Salmon Roulade, Dill Pickles (D, F, SL)

Main Courses

Roast Turkey Breast, Rolled Leg Stuffed with Cranberry & Sage Stuffing (G, GFO, SL)

Roasted Loin of Wiltshire Pork, Crackling, Apple Sauce (SL)

Roasted Rump of Rare Breed Beef, Horseradish Sauce (D)

Our roasted meats are served with Yorkshire Pudding (D, EG, G, V), Pig in a Blanket (G),

Roasted Root Vegetables & Potatoes (VG), Braised Red Cabbage (VG),

Brussels Sprouts (VG), Red Wine Gravy (SL)

Spiced Butternut Squash & Lentil Wellington, Roasted Root Vegetables & Potatoes, Braised Red Cabbage, Brussels Sprouts, Madeira & Roasted Onion Sauce (G, GFO, SL, VG)

Pan-Fried Sea Bream, Saffron New Potatoes, Wilted Spinach, Roasted Butternut Squash, White Wine & Chive Cream Sauce (D, DFO, F, SL)

Desserts

Traditional Christmas Pudding, Brandy Custard (D, DFO, EG, G, GFO, SL, V, VGO)

Pear & Frangipane Tart, Salted Caramel Ice Cream (D, EG, G, GFO, N, V)

Dark Chocolate Tart, Whipped Vanilla Cream, Hazelnut Praline (D, EG, G, GFO, N, V)

Local Cheeseboard, Plum & Apple Chutney, Quince, Crackers (D, G, GFO, SL, V)

To Finish

Filter Coffee, Mini Mince Pie (G, GFO, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to accommodate dietary requirements, but we cannot guarantee an allergen-free environment due to the possibility of cross-contamination.

(D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGG | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (N) NUTS
(SE) SESAME | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free & Vegan Options are available upon request in advance only.



Christmas at Bowood
2026 Family Festive Lunch with Santa & Entertainment
Children's Menu

Starter Platter

(For the table to share)

Hummus, Crudités (SE, VG)

Breaded Chicken Tenders, BBQ Sauce (G, M, SL)

Main Courses

Roasted Turkey Breast, Stuffing, Pig in a Blanket (G)

Roasted Rump of Rare Breed Beef, Pig in a Blanket (G)

Our roasted meats are served with a Mini Yorkshire Pudding (D, EG, G, V),
Roasted Root Vegetables & Potatoes (VG), Peas (VG), Gravy (SL)

Breaded Mini Cod Fillet, Chunky Chips, Garden Peas (F, G)

Penne Pasta, Tomato Sauce, Grated Cheddar (D, DFO, EG, G, GFO, V, VGO)

Desserts

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (D, EG, G, GFO, V)

Fresh Fruit Salad, Fruit Sorbet (VG)

Strawberry Jelly, Vanilla Ice Cream (D, EG, V)

To Finish

Mini Mince Pie (G, GFO, V, VGO)

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(D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGG | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(M) MUSTARD | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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