



Christmas at Bowood  
2026 Christmas Day Lunch in the Kerry Suite  
Menu

Starters

Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage (VG)  
Smoked Salmon & Crème Fraîche Roulade, Cucumber, Dill Dressing (D, F, SL)  
Breaded Camembert, Spiced Tomato Chutney, Rocket Salad (D, SL, V)  
Duck Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Main Courses

Roast Turkey Breast, Rolled Leg Stuffed with Cranberry & Sage Stuffing, Pig in a Blanket, Roasted Root Vegetables & Potatoes, Braised Red Cabbage, Brussels Sprouts, Rich Turkey Gravy (G, GFO, SL)  
Braised Shin of Rare Breed Beef, Truffled Dauphinoise Potatoes, Carrots & Green Beans, Roasted Shallot, Red Wine Sauce (D, DFO, SL)  
Wild Mushroom, Spinach & Truffle 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, Roasted Root Vegetables, Champagne Beurre Blanc (D, DFO, F, SL)

Desserts

Traditional Christmas Pudding, Brandy Crème Anglaise, Candied Orange (D, DFO, EG, G, GFO, SL, V, VGO)  
Chocolate & Biscoff Yule Log, Whipped Vanilla Cream, Hazelnut Praline (D, EG, G, N, S, V)  
Pear & Frangipane Tart, Salted Caramel Ice Cream (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)

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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 | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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