



## The Kerry Suite at Bowood

### 2026 New Year's Eve Ball Dinner Menu

#### Starters

Pressed Duck & Chicken Terrine, Spiced Plum Chutney, Toasted Brioche (D, EG, G, SL)  
Salt-Baked Beetroot & Goat's Cheese Mille-Feuille, Balsamic Pearls,  
Micro Watercress (D, DFO, G, GFO, SL, V, VGO)

#### Fish Courses

Bowood Gin-Cured Salmon, Root Vegetable Salad, Thyme Crackers, Citrus Dressing (F, G, GFO, SL)  
Artichoke Mousse, Endive, Pear & Walnut Salad, Artichoke Crisps, Lemon Dressing (N, SL, VG)

#### Main Courses

Fillet of Wiltshire Beef, Wild Mushroom Fricassee, Fondant Potato,  
Peppercorn Sauce (D, DFO, EG, GFO, SL)  
Herb-Crusted Cod, Braised Fennel, Spinach, Saffron Potato Terrine,  
Champagne Beurre Blanc, Caviar (D, F, SL)  
Wild Mushroom, Spinach & Truffle Wellington, Caramelised Onion Purée,  
Roasted Winter Vegetables, Madeira Sauce (G, GFO, SL, VG)

#### Desserts

Lemon & Mascarpone Mousse, Champagne Sorbet (D, EG, G, GFO, SL, V)  
Champagne Jelly, Elderflower Mousse, Candied Citrus (D, EG, G, SL)

#### Cheeseboard

Wyfe of Bath, Quince Jelly (D, SL, V)  
Ash Rolled Goat's Cheese, Figs & Honey (D, V)  
Whipped Harrogate, Warm Eccles Cake (D, EG, G, V)  
Black Bomber, Apple Chutney (D, SL)

#### To Finish

Filter Coffee, Chocolate Truffles (D, S, V)

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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.