



The Shelburne Restaurant

2026 Festive Table d'hôte Dinner Menu

(Available from Wednesday 25th November 2026 to Tuesday 5th January 2027)

Three Courses: £60.00 per person

Starters

- Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage (VG)
Bowood Venison Tartare, Cured Egg Yolk, Parsnips, Balsamic Pickled Onions (D, EG, SL)
Gin-Cured Loch Duart Salmon, Pickled Cucumber, Dill Crème Fraîche (D, F, SL)
Twice-Baked Goat's Cheese Soufflé, Walnut, Pear, Chicory (D, EG, N, V)
Wiltshire Game Pâté de Campagne, Spiced Plum Chutney, Cornichons – **Zero Mile Dish** (D, EG, G, SL)
Caramelised Red Onion Tart, Westcombe Cheddar, Mascarpone (D, G, GFO, N, V)
Roasted Scallops, Cauliflower, Black Pudding, Hazelnut Crust (D, G, N, SF)
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce (D, EG, G, SL)

Main Courses

- Roast Bronze Turkey Ballotine, Pig in a Blanket, Chestnut Stuffing, Fondant Potato, Brussels Sprouts, Honey-Roasted Roots, Rich Jus (D, EG, G, N, SL)
Free-Range Chicken Supreme, Braised Lentils, Roasted Brussels Sprouts, Creamy Mash, Thyme Sauce (D, SL)
Monkfish Tail, Parma Ham, Cauliflower Purée, Buttered Leeks, Fondant Potato, Red Wine Jus (D, F, SL)
Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter (D, F, SL)
Herb-Crusted Cod, Braised Fennel, Samphire, Saffron Potato Terrine, Champagne Beurre Blanc, Caviar (D, F, SL)
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus (N, SL, VG)
Celeriac Tagliatelle, Pickled Mushrooms, Chestnuts, Herb Butter Emulsion – **Zero Mile Dish** (D, N, SL, V)

Desserts

- Bowood's Christmas Pudding, Brandy Crème Anglaise, Rum & Raisin Ice Cream (D, DFO, EG, G, GFO, SL, V, VGO)
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream – **Zero Mile Dish** (G, SL, VG)
Classic Tiramisu, Espresso-Soaked Sponge, Mascarpone Cream, Cocoa Dust (D, EG, G, SL, V)
White Chocolate Mousse, Confit Orange, Blood Orange Sorbet (D, EG, V)
Pineapple Tarte Tatin, Toasted Coconut Sorbet (G, VG)
Festive Baked Alaska, Mixed Peel, Glacé Cherries (D, EG, G, V)
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread (D, G, GFO, N, SL, V)

Please advise your server 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 | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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