



The Shelburne Restaurant

2026 Festive Lunch Menu

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

Two Courses: £35.00 per person | Three Courses: £40.00 per person

Starters

- Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage (VG)
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)

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)
Pigs in Blankets Toad-in-the-Hole, Creamy Mash, Charcutière Sauce (D, EG, G, SL)
Confit Duck Leg, Braised Lentils, Roasted Brussels Sprouts, Creamy Mash, Orange Sauce (D, SL)
Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter (D, F, SL)
Celeriac Tagliatelle, Pickled Mushrooms, Chestnuts, Herb Butter Emulsion – **Zero Mile Dish** (D, N, SL, V)
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus (N, SL, VG)

Desserts

- Bowood's Christmas Pudding, Brandy Crème Anglaise, Rum & Raisin Ice Cream (D, DFO, EG, G, GFO, SL, V, VGO)
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)
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream – **Zero Mile Dish** (G, SL, VG)
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread (D, G, GFO, N, SL, V)

Zero Mile Dishes

Special dishes prepared using seasonal produce from our kitchen garden, grown by David Glass and his team.

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.