



## The Shelburne Restaurant at Bowood

### 2026 New Year's Eve Dinner Menu

#### Starters

Pressed Duck Leg, Whipped Duck Liver Parfait, Cherries, Toasted Brioche (D, EG, G, SL)  
Ham Hock, Westcombe Cheddar, Crispy Egg Yolk, Sherry Gel, Crisp Parsley (D, EG, G, SL)  
Artichoke Mousse, Endive, Pear & Walnut Salad, Artichoke Crisps, Lemon Dressing (N, SL, VG)

#### Fish Courses

Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples (D, N, SF)  
Wild Mushroom & Caramelised Onion Ravioli, Onion Broth (G, VG)

#### Main Courses

Fillet of Beef, Butter-Poached Lobster, Pressed Potato, Green Beans, Bordelaise Sauce (D, EG, G, SF, SL)  
Roasted Bowood Venison, Celeriac, Savoy Cabbage, Chanterelles, Peppercorn Sauce (D, EG, G, N, SL)  
Pan-Fried Halibut, Braised Leeks, Samphire, Pomme Purée, Champagne Beurre Blanc, Caviar (D, F, SL)  
Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus (N, SL, VG)

#### Desserts

Veliche Chocolate Soufflé, Pistachio Ice Cream (D, EG, G, N, SL, V)  
Champagne Jelly, Elderflower Mousse, Candied Citrus (D, EG, G, SL)  
Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream (G, SL, VG)

#### 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, Petit Fours (D, EG, G, N, 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 | (EG) EGG | (F) FISH | (G) GLUTEN | (N) NUTS | (S) SOYA | (SF) SHELLFISH | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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