

THE KERRY SUITE at Bowood

‘Murder Under The Mistletoe’

Saturday 30th November 2024

DINNER MENU

Starters

Ham Hock & Parsley Terrine, Piccalilli, Toasted Sourdough (D, EG, G, GFO, SL)

Wild Mushroom & Thyme Soup, Winter Truffle (VG)

Smoked Salmon, Dill Pickled Cucumbers, Vodka Crème Fraîche (D, F, SL)

Main Courses

Turkey Wellington, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potatoes,
Confit Carrot, Creamed Brussel Sprouts, Gravy (D, DFO, EG, G, GFO, N, SL)

Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon & Herb Butter Sauce (D, DFO, F, SL)

Boulangère Potato Pithivier, Tenderstem Broccoli, Madeira Sauce (G, N, S, SL, VG)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)

Chestnut Mousse, Hazelnut Praline, Brown Sugar Meringue (D, EG, G, N, V)

Mulled Winter Berry Parfait, Champagne Sorbet (SL, VG)

To Finish

Coffee & Mince Pies (G, GFO, SL, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(N) NUTS | (SF) SHELLFISH | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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