



Seasonal Dining at Bowood

Spring Menu

March, April, May 2025

Starters

Wild Garlic & New Potato Velouté, Chervil Cream (V)

Terrine of Confit Chicken & Baby Leeks, Hazelnut Vinaigrette (G, N, SL)

Dressed Chargrilled Asparagus, Spring Onions, Cherry Tomatoes, Balsamic (SL, VG)

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

Main Courses

Braised Shin of Beef, Creamy Polenta, Green Beans, Crispy Onion (D, G, SL)

Chicken Breast, Asparagus, Baby Leeks, Lemon Crushed New Potatoes (D, SL)

Pan Fried Sea Bream, Spring Greens, Giant Couscous, Lobster Broth (D, F, G, SF)

Spring Baby Vegetables, Gnocchi, Charred Asparagus, Vegan Butter Sauce (G, VG)

Desserts

Lemon Posset, Oat Crumble, Raspberry Sorbet (D, V)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, SL, V)

Coconut Parfait, Passion Fruit & Banana Sorbet (VG)

Selection of Local Cheeses, Rye Crackers, Quince, Celery (C, D, G, GFO, N, SL, V)

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

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.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION

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