



Seasonal Dining at Bowood

Summer Menu

June, July, August 2025

Starters

Smoked Ham Hock, Crispy Duck Egg Yolk, Vintage Cheddar Sauce (D, EG, G, M)

Grilled Asparagus, Pickled Wild Mushrooms, Baby Leeks, Herb Emulsion (S, SL, VG)

Heritage Tomatoes, Whipped Feta, Balsamic Gel, Bloody Mary Dressing, Basil Oil (D, M, S, SL, V)

Smoked Salmon, Crème Fraîche, Compressed Cucumbers, Blinis, Caviar (D, EG, F, G)

Main Courses

Roasted Breast of Chicken, Sautéed Leeks, King Oyster Mushroom,
Crushed New Potatoes, Sherry Sauce (D, SL)

Pan Fried Cod, Crisp Bok Choi, Radish, Mango Salsa, Mussels, Curry Sauce (D, F, G, SF)

Pea & Mint Ravioli, Wilted Spinach, Broad Beans, Garden Peas, Black Olive Crumb (G, VG)

Pressed Pork Belly, Baby Gem, Bacon Lardons, Creamy Mash, Puffed Crackling (D, SL)

Desserts

Dark Chocolate Crèmeux, New Forest Strawberries (D, EG, G, V)

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

Vanilla Crème Brûlée, Lavender Shortbread (D, EG, G, V)

Selection of Local Cheeses, Rye Crackers, Quince (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.



Seasonal Dining at Bowood

Summer Sunday Menu

June, July, August 2025

Starters

Smoked Ham Hock, Crispy Duck Egg Yolk, Vintage Cheddar Sauce (D, EG, G, M)
Grilled Asparagus, Pickled Wild Mushrooms, Baby Leeks, Herb Emulsion (S, SL, VG)
Heritage Tomatoes, Whipped Feta, Balsamic Gel, Bloody Mary Dressing, Basil Oil (D, M, S, SL, V)
Smoked Salmon, Crème Fraîche, Compressed Cucumbers, Blinis, Caviar (D, EG, F, G)

Main Courses

Roasted Sirloin of Stokes Marsh Farm Beef (Served Pink), Red Wine Jus (C, SL)
Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, G)
Sunday Roasts served with Roast Potatoes (V), Yorkshire Pudding (D, EG, G, V)
and Chef's Selection of Vegetables (V)
Pan Fried Cod, Crisp Bok Choi, Radish, Mango Salsa, Mussels, Curry Sauce (D, F, G, SF)
Pea & Mint Ravioli, Wilted Spinach, Broad Beans, Garden Peas, Black Olive Crumb (G, VG)

Desserts

Dark Chocolate Crèmeux, New Forest Strawberries (D, EG, G, V)
Sticky Date Pudding, Butterscotch Sauce, Clotted Cream Ice Cream (D, EG, G, SL, V)
Vanilla Crème Brûlée, Lavender Shortbread (D, EG, G, V)
Selection of Local Cheeses, Rye Crackers, Quince (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.

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(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.