



BOWOOD

DINNER MENU

Two courses £25
Three courses £30

Starters

White Onion Soup & Thyme Oil

Smoked Haddock Tart, Flat Parsley, Leeks & Poached Egg

Pan Fried Chicken Livers, Thyme, Shitake Mushrooms & Brioche

(£ supplement)

Special dish to go here

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Main Courses

Breast & Confit Leg of Guinea Fowl,
Sprouting Broccoli, Shallots, Lardons & Tarragon Potato

Rump of Lamb
& Fricassee of Sweetbreads, Kidney's & Rosemary Roasted Vegetables

Hake
Roasted Baby Onions, Celeriac, Pied Blues & Red Wine Sauce

(£ supplement)

Special dish to go here

Residents On a Dinner inclusive Package have a £30 dinner allowance



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DINNER MENU

Desserts

Iced Chestnut Parfait & Roasted Figs

Honey Panacotta, Quince Compote & Sesame Tuile

Caramelized Peppered Pineapple & Star Anise Ice Cream

(£3.50 supplement or £8.95 for an additional course)

Selection of Artisan Cheeses, Celery, Membrillo & Miller Damsan Biscuits

(£ supplement)

Special dish to go here

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Dessert Wines

Pineau des Charentes Rouge, Baulon, 5 ans d'âge, France £35.00 or £8.25 by the glass

A mixture of young Cognac, Eau de Vie and unfermented grape, nectar-like. A delicious accompaniment to most desserts

Château la Fleur d'Or, Sauternes, 2005, France £30.00 or £7.00 by the glass

Complex notes of honey and barley sugar, balanced with a lively acidity and lingering finish

Château de Stony Muscat de Frontignan, 2007, France £19.50 (½ bottle)

Honeyed citrus and passion fruit flavours course through this golden dessert wine

Yalumba Museum Reserve Muscat, NV, Australia £27.00

Deep amber to tawny in colour with the classic perfumed aroma of the Muscat grape - rose petal, ginger and orange peel, with a hint of raisin

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Coffee & Chocolates £3.00