



The Bow Room Festive Menu

Available 6pm to 9pm daily

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Amuse-bouche

Starter

Oak Smoked Salmon, Watercress and Horseradish Snow

Guinea Fowl and Pancetta Terrine with Spiced Raisin Puree

Butternut Squash Velouté, Harissa and Pomegranate (v)

Main Course

Slow Cooked Beef Tenderloin (pink), Shallot Puree and Chantenay Carrots

Lemon Sole, Capers, Smoked Eel and Parsnip

Cranberry and Chestnut Roast with Seasonal Vegetables (v)

Pre-Dessert

Dessert

Granny's Christmas Pudding and Whisky Ice Cream

Vanilla Panna Cotta and Mulled Berries

Warm Rice Pudding, Bitter Chocolate and Orange and Thyme Jam

Cheese Board (*£5.00 supplement or £10.00 as an extra course*)

£45.00 per person

Please notify us of any dietary requirements in advance.