



BOWFIELD  
HOTEL & COUNTRY CLUB

# *Festive Dinner Menu*

## STARTERS

Roast Parsnip Soup

Scented with thyme, crusty bread & salted butter

Pressed Smoked Chicken Terrine

Spiced pear chutney

Whipped Goats Cheese

Hazelnut crumb, pickled grapes & grilled sour dough

Hot & Cold Smoked Salmon

Horseradish crème fraîche herb oil & rye bread

## MAIN COURSES

Roast Turkey Parcel

Herb stuffing, smoked bacon, roast roots,  
goose fat potatoes & roasting pan juices

Mushroom Ravioli

Braised baby leeks & white wine cream

Paupiette of Sole

Prawn & salmon mousse, dill crushed potatoes,  
wilted greens & sauce vierge

Braised Feather Blade of Beef

Dijon creamed potato bourguignon garnish

## SWEETS

Steamed Traditional Christmas Pudding

Brandy Anglaise

Duo of Chocolate Iced Parfait

Bramble compote & Chantilly cream

French Apple Tart

Calvados ice cream

Trio of Cheeses

Fruit chutney, pickled celery & sour dough

Followed by Tea/Coffee & Mince Pies