



BOWFIELD
HOTEL & COUNTRY CLUB

Festive Lunch 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

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

SWEETS

Steamed Traditional Christmas Pudding

Brandy Anglaise

Duo of Chocolate Iced Parfait

Bramble compote & Chantilly cream

French Apple Tart

Calvados ice cream

Followed by Tea/Coffee & Mince Pies