



THE
BOWER HOUSE

GLUTEN FREE FESTIVE PARTY MENU

for groups of 8 or more

2 courses £22

3 courses £27

STARTERS

CELERIAC & APPLE SOUP

roasted chestnuts v

CHICKEN LIVER PÂTÉ

fig chutney, toasted GF bread

CRAB SALAD

cashew, grapefruit, fennel &
brown crab mayonnaise

CHRISTMAS CRACKERS

YULE MULE +£6

Cotswolds gin,
ginger ale,
pomegranate

MAINS

ROAST TURKEY

all the trimmings

PAN ROAST COD LOIN

Jerusalem artichoke, fondant potato,
watercress, parsley sauce

ROAST BUTTERNUT SQUASH RISOTTO

feta, crispy sage, parmesan v

GRESSINGHAM DUCK BREAST

gratin potatoes, cavolo nero,
blackberry jus

DESSERTS

WINTER ETON MESS

spiced Chantilly cream

DARK CHOCOLATE DELICE

yoghurt sorbet

ICE CREAM & SORBET

house-made selection

TEA, COFFEE & GF BROWNIES

HOUSE WINE +£5

half bottle per person
red or white

CHEESEBOARD +£8

British cheeses,
GF crackers, grapes,
quince jelly