

THE BOWER HOUSE

STARTERS

SEVERN & WYE SMOKED SALMON
horseradish crème fraîche, soda bread gfo

SPICED BUTTERNUT SQUASH SOUP
pumpkin seed pesto vg gf

SOFT GRILLED LEEKS & GOAT'S CURD
new potato, hazelnuts v vgo gf

DUCK RILLETTES
green peppercorns, cornichons, sourdough toast gfo

MAINS

BRAISED BLADE OF HEREFORDSHIRE BEEF
horseradish mash, confit carrot gf

GRILLED PLAICE FILLET
parmesan gnocchi, wild mushrooms, salsa verde gfo

THE CHRISTMAS BUN
butter-poached bronze turkey, chestnut stuffing, watercress, cranberry sauce
served in a sesame brioche bun, with pigs in blankets & rosemary fries gfo

THE VEGGIE BUN
salt-baked celeriac, chestnut stuffing, watercress, cranberry sauce
served in a sesame brioche bun, with dates in blankets & rosemary fries v gfo

PUDDINGS

THE RIVER CAFÉ DARK CHOCOLATE NEMESIS
Neal's Yard crème fraîche gf

BOWER HOUSE CHRISTMAS PUDDING
brandy custard

PASSIONFRUIT PAVLOVA
banana ice cream gf

TUNWORTH
fig chutney, oatcakes gfo

£32.50 for three courses