



THE
BOWER HOUSE

NEW YEAR'S EVE
Thursday 31st December 2020

CHAMPAGNE COCKTAIL & CANAPÉS
oyster – miso pig croquette – chicken liver parfait
or
curd cheese – courgette tempura – welsh rarebit v

EVE'S BLACK TREACLE SODA BREAD
salty butter

SCALLOP & CORNISH CRAB RAVIOLI
vanilla pear, sea aster, crab & chervil bisque
paired with Soalheiro Alvarinho Vinho Verde, Portugal 2019
or
PORTABELLO MUSHROOM & LOVAGE TORTELLONI
jerusalem artichoke velouté v
paired with Ecker Eckhof Roter Veltliner, Austria 2018

LOIN OF FALLOW BUCK
pistachio & cocoa nib crumb, cassis onion, cavolo nero, celeriac purée, port jus gf
paired with Hanewald-Schwerdt Spätburgunder, Germany 2019
or
WILD CORNISH TURBOT
grilled leeks, sauce mousseline, trompettes gf
paired with Maréchal Bourgogne Côte d'Or Cuvée Antoine, France 2018
or
PITHIVIER OF CONFIT POTATO, LYONNAISE ONION, COMTÉ & BLACK TRUFFLE
roast salsify, truffle beurre blanc v
paired with Emile Balland Coteaux du Giennois, France 2018

PASSION FRUIT SOUFFLÉ
bitter chocolate sorbet gf
paired with Sivipa Moscatel de Setúbal, Portugal 2015
or
VACHERIN MONT D'OR
quince, oatcakes gfo
paired with Allram Riesling Ried Gaisberg 1ÖTW, Austria 2017

add cheese as an extra course +£8 || +£14 with wine pairing

MONSOON ESTATES COFFEE
dark chocolate fudge, financiers

£85 || £125 with wine pairing