



THE
BOWER HOUSE

NEW YEAR'S EVE
Friday 31st December 2021

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

BLACK TREACLE SODA BREAD
salty butter

SCALLOP & CORNISH CRAB RAVIOLI
vanilla pear, sea aster, crab & chervil bisque
paired with Caves de Lugny Mâcon Villages, Burgundy, France 2019
or
PORTABELLO MUSHROOM & LOVAGE TORTELLONI
jerusalem artichoke velouté v
paired with Faustino Rivero Ulecia Albariño, Rias Baixas, Spain 2020

LOIN OF FALLOW BUCK
pistachio & cocoa nib crumb, cassis onion, cavolo nero, celeriac purée, port jus gf
paired with Victor Berard Côtes du Rhône, Rhône, France 2020
or
WILD CORNISH TURBOT
grilled leeks, sauce mousseline, trompettes gf
paired with Jean-Marc Brocard Chablis 1er Cru, Burgundy, France 2019
or
PITHIVIER OF CONFIT POTATO, LYONNAISE ONION, COMTÉ & BLACK TRUFFLE
roast salsify, truffle beurre blanc v
paired with Cramele Recas Pinot Noir, Recas, Romania 2020

PASSION FRUIT SOUFFLÉ
bitter chocolate sorbet gf
paired with Moscatel Emilín, Lustau, Spain NV
or
VACHERIN MONT D'OR
quince, oatcakes gfo
paired with Arthur Metz Riesling, Alsace, France 2020

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

MONSOON ESTATES COFFEE
dark chocolate fudge, financiers

£90 || £135 with wine pairing