



THE
BOWER HOUSE
NEW YEAR'S EVE
Saturday 31st December 2022

LIVE MUSIC from 7.30pm
DJ in The Bar from 10pm
LAST BAR ORDERS 1.30am

CHAMPAGNE

glass of Champagne Telmont Réserve Brut
&

OYSTER

grilled oyster, red pepper consommé, sea vegetables gf

BOWER HOUSE BREAD

salty butter, truffle butter, whipped brown butter v gfo

BUTTERNUT TERRINE

pickled walnut, goat's cheese v gf
paired with *Coopers Creek Albariño, Marlborough, New Zealand*

BRASSICAS & WHIPPED COD'S ROE

potato, sorrel, wasabi gf
paired with *Levarie Soave Classico Masi, Veneto, Italy*

GRILLED HALIBUT

black trumpet mushrooms, cannellini beans, pickled apple, celeriac gf
paired with *Woodlands Wilyabrup Valley Chardonnay, Margaret River, Australia*

FILLET OF VENISON

blackberries, white onion v gf
paired with *Domaine de Beurenard Châteauneuf-du-Pape, Southern Rhône, France*

CHOCOLATE & CHESTNUT MONT BLANC

cranberries, thyme gfo
paired with *Patricius Tokaji Aszú 6 Puttonyos, Tokaj, Hungary*

MONSOON ESTATES COFFEE

petits fours

CHEESE AT MIDNIGHT

a British cheeseboard brought to your table as the clock strikes +£8 pp ll +£18 with a glass of champagne

£125 all courses ll *wine pairing* £49