



THE
BOWER HOUSE
FESTIVE SET MENU

GLASS OF PROSECCO

Selvaggio Cuvée Graffiti Extra Dry

STARTERS

WILD BOAR TERRINE

roast chestnut, apple

FRENCH ONION SOUP

gruyere crouton vo

SALSIFY & MUSSELS

leek, white wine foam gf

BLACK RADISH, GRAPEFRUIT & WALNUT SALAD

dill v vg gf

MAINS

LEMON SOLE

grilled hispi cabbage, creamed potatoes, parsley cream gf

CHANTERELLE MUSHROOM PAPPARDELLE

garlic, cavolo nero, cob nut v vgo

OX CHEEK

pickled red cabbage, golden beetroot & potato hash brown gf

BLYTHBURGH PORK BELLY

potato terrine, pigs in blankets, Yorkshire pudding gfo

DRY-AGED RIB OF BEEF FOR TWO TO SHARE

triple-cooked chips, cucumber salad gfo £40 supplement for two people

PUDDINGS

GRILLED PEAR

vanilla mascarpone, Italian meringue gf

BOWER HOUSE CHRISTMAS PUDDING

brandy butter gfo

DARK CHOCOLATE MILLE FEUILLE

berries

BRITISH CHEESE

chutney, crackers gfo

ADD CHEESE AS AN EXTRA COURSE £8 supplement

MINCE PIES

tea, coffee & crackers

Two courses £40

Three courses £45