



THE
BOWER HOUSE
NEW YEAR'S EVE
VEGETARIAN
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
&
ROAST RED PEPPER
red pepper consommé, sea vegetables gf

BOWER HOUSE BREAD
salty butter, truffle butter, whipped brown butter gf

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

BRASSICAS & JERUSALEM ARTICHOKE
potato, sorrel, wasabi gf
paired with Levarie Soave Classico Masi, Veneto, Italy

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

NUT PITHIVIER
blackberries, white onion 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 || +£18 with a glass of champagne

£125 all courses || wine pairing £49