



THE
BOWER HOUSE
SATURDAY 23rd DECEMBER
a celebratory supper
the night before the night before Christmas

BOWER HOUSE BREAD

dinner rolls, Holmleigh Farm & pumpkin-spiced butters v gfo

TO BEGIN

SESAME CONE

smoked beetroot, goat's cheese v gfo

STARTERS

JERUSALEM ARTICHOKE SOUP

jacket crisps, truffle oil, sage v gf

WARM GRILLED CANTALOUPE MELON

speck, Devon blue cheese mousse gf

CORNISH SCALLOP CARPACCIO

pomegranate, pickled radishes, sea herbs gf

MAINS

ROAST LEEK & SMOKED CHEDDAR PITHIVIER

warm green bean salad, toasted hazelnuts v

CHARGRILLED DUCK BREAST

confit leg, celeriac gratin, plum & juniper berry sauce gf

GRILLED HALBUT

creamed potato, roast garlic, pil-pil sauce, chive foam gf

PUDDINGS

PEAR TARTE TATIN

smoked hay ice cream

BAKED PASSION FRUIT CHEESECAKE

winter-spiced pineapple gf

CHOCOLATE & FRANGELICO MOUSSE

clementine, brown butter tuile gf

BOWER HOUSE ICE CREAM

seasonal flavours, made in-house gf

BRITISH CHEESE

chutney, crackers gfo +£4

ADD CHEESE AS AN EXTRA COURSE +£12

ADD COFFEE & PETITS FOURS +£4.50

£75 per person