



THE  
BOWER HOUSE  
DECEMBER FESTIVE SET MENU

**STARTERS**

SMOKED CAULIFLOWER &  
CHESTNUT SOUP

Cranberry, clove & garlic croutons vg gfo

CORNISH BROWN CRAB CAKE

Lemon & turmeric aioli

SALT-BAKED HERITAGE BEETROOT &  
GOAT CHEESE SALAD

Balsamic dressing, dill granola v gf

PIG BRAWN & COB NUT TERRINE

Grape must mayonnaise, pickles gfo

**MAINS**

GRILLED STONEBASS

Truffled polenta, charred brassicas,  
pickled mustard seeds gf

POACHED COD

Young potatoes, carrots,  
parsley beurre blanc gf

BEEF FILLET

Celeriac, glazed shallots,  
Pommes Anna, port jus gf

GRILLED DUCK BREAST

Leg croquettes, Puy lentils,  
Clementine

SWEET POTATO & HAZELNUT RIGATONI

Brown butter, parsley v

**PUDDINGS**

CHRISTMAS PUDDING

Brandy sauce, mulled orange sorbet

ITALIAN POACHED CLEMENTINES

Mascarpone,  
pomegranate & pumpkin seed granola gf

APPLE, PEAR & CRANBERRY CRUMBLE

Vanilla custard

ICE CREAM

Soft serve or scoop,  
flavours of the day gf

BRITISH CHEESE

Chutney, crackers gfo

ADD CHEESE AS AN EXTRA COURSE +£8

**MINCE PIES**

Tea, coffee & crackers

Two courses £30

Three courses £35