



THE
BOWER HOUSE
NEW YEAR'S EVE
Sunday 31st December 2023

BAR OPENS at 6pm
LIVE MUSIC from 7.30pm
DJ IN THE BAR from 10pm
LAST BAR ORDERS 1.30am

ENGLISH SPARKLING
glass of Rathfinny Classic Cuvée Brut
&
SMOKED OYSTER
tomato consommé vinaigrette

BOWER HOUSE BREADS
whipped Holmleigh Farm butter, curd cheese dip

LEEKs
poached, grilled & fried, Mornay sauce v
paired with Thymiopoulos Malagouzia & Assyrtiko, Macedonia, Greece, 2020, org, vg

LOBSTER
gnocchi, vodka sauce, smoked cherry tomatoes
paired with Loimer Riesling, Kamptal, Austria, 2021, org, bio, vg

ROAST MONKFISH
truffle, bagna cauda
paired with Château Minuty 'Rosé et Or', Côtes de Provence, France, 2021

PHEASANT RAVIOLI
roast onion, bone broth
paired with Matetic EQ Granite Pinot Noir, San Antonio, Chile, 2018, org, bio

FILLET OF HEREFORD BEEF
chanterelle mushroom pie, bone marrow mashed potato, port jus
paired with Masi Costasera Amarone Classico della Valpolicella, Veneto, Italy, 2018 vg

SOUSED ORANGE & WHISKEY CAKE
burnt milk ice cream
paired with Oremus Tokaji Late Harvest, Tokaj, Hungary, 2019

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