



THE
BOWER HOUSE

NEW YEAR'S EVE
VEGETARIAN

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 TOMATO
tomato consommé vinaigrette

BOWER HOUSE BREADS
whipped Holmleigh Farm butter, curd cheese dip gfo

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

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

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

WILD MUSHROOM RAVIOLI
roast onion, winter vegetable broth
paired with Matetic EQ Granite Pinot Noir, San Antonio, Chile, 2018, org, bio

SALT-BAKED CELERIAC
chanterelle mushroom pie, Holmleigh Farm butter mashed potato
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