



THE
BOWER HOUSE

DECEMBER FESTIVE SET MENU

Available Wednesday, Thursday, Friday & Saturday lunch

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