



Wreath Making **Menu**

Bowfield

Wreath Making

Menu

Starters

Chef's Soup of the Day (*gfa, ve*)
Warm bread | Unsalted butter

Buttermilk Chicken Bon Bons
Cranberry ketchup | Smoked bacon crumb

Fine Chicken Liver Parfait
Fig chutney | Balsamic dressing | Sourdough croutons

Chestnut & Panko Breaded Brie Wedges (*v*)
Cranberry jam | Pickled apple

Hot Smoked Salmon (*gfa*)
Lemon & parsley crème fraîche | Sourdough croutons | Fried capers

Main Courses

Traditional Steak Pie
Honey roasted roots | Buttered mash | Hand-cut chips

Roast Turkey Breast (*gfa*)
Sage & cranberry stuffing | Chestnut crumb | Duck fat roast potatoes | Brussels sprouts
Baby carrots | Red cabbage | Pigs in blankets | Turkey jus

Butternut Squash & Thyme Pithivier (*v, vea*)
Roast pepper purée | Pumpkin seed | Cranberry & hazelnut salad

Pan Seared Duck Breast (*£5 Supplement*)
Sweet potato mash | Tenderstem broccoli | Blackberry purée | Orange & thyme jus

Cajun Spiced Salmon Fillet
Samphire, bacon & mussel chowder

Classic Mac & Cheese (*v*)
Parsley crumb | Garlic bread

Steak Frites (*gfa*) (*£6 Supplement*)
6oz sirloin steak | Fries | Peppercorn sauce

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (*v*) vegetarian, (*va*) vegetarian available, (*ve*) vegan, (*vea*) vegan available, (*gf*) gluten free, (*gfa*) gluten free available.

