Festive Celebration Menu

2 Courses £24.95 / 3 Courses £28.95



Starters

Paprika Roast Pepper and Tomato Broth (v, gfa) Sour cream, herb croutons, basil oil

Crisp Chicken Tempura Chilli & coriander batter, spiced sesame greens, teriyaki dip

Mozzarella Arancini Balls (v) Herb crumb, spicy tomato ragu, balsamic rocket salad

Confit Ham Hock (gfa) Picked carrot & mustard terrine, golden beetroot relish, endive, fine herbs

Mains

Ballotine of Turkey (gfa) Apricot & sage stuffing, wrapped in bacon, chipolata, honey glazed roots, rosemary roast potato, rich turkey jus

Traditional Steak Pie

Honey roast roots, creamy mash or hand cut chips

Nut Roast (v, vea) Parsnip & sage strudel, crisp seeded pastry, onion gravy, truffled savoy cabbage, roast vegetables

Harissa Glazed Chicken Giant couscous, sautéed spinach, harissa sauce

Mac and Cheese (va, gfa) 3 cheese cream, Mull cheddar & parsley crumble, garlic ciabatta

Steak Frites Chargrilled 6oz sirloin, fries, house salad, peppercorn sauce (£5 Supplement)

Desserts

Baked Vanilla Cheesecake (v) Honeycomb, mulled berry compote

Dark Chocolate Torte (*v, vea*) Raspberry crumb, berry coulis, clotted cream

> Sticky Toffee Pudding (v) Vanilla ice cream

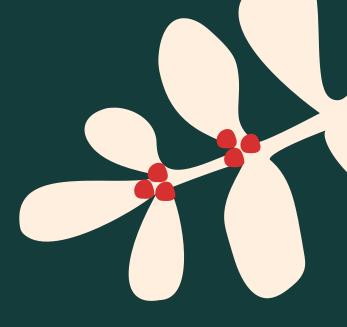
Mini Mess (v, gfa) Crushed meringue, berry compote, Chantilly cream, vanilla ice cream

Trio of Ice Cream (v, vea, gf)

Festive Sides

Rosemary & Garlic Roast Potatoes	£5.00	House Fries (ve)	£4.00
Sautéed Sprouts with Crispy Bacon	£5.00	Buttered Mash (v)	£5.00
Honey & Mustard Glazed		Garlic Bread	£4.45
Chipolatas	£5.00	Garlic Bread with Cheese	£4.95

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.



Bowfield

Festive Celebration

Menu

