



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## Sample Wedding Menus 1

### Sample Wedding Menus

Your three-course menu includes coffee and truffles and all dishes can be adapted to suit individual requirements. Please select one starter, one main course and one dessert for your party (this excludes special dietary requirements). All dishes are served with Chef's selection of seasonal vegetables. Please note that menus are subject to change.

#### Starters

Confit duck terrine with grilled sourdough and blackberry chutney  
Trio of home cured salmon, beetroot, dill and lemon  
Roulade of smoked salmon and prawns  
Wiltshire ham hock and pepper terrine with Bowood chutney  
Warm leek and potato tart with balsamic reduction (v)  
Forest mushroom soup with garlic and parmesan croûtons (v)  
Roasted tomato and red pepper soup (v)  
Salad of beef tomato and buffalo mozzarella with basil  
Escabeche of mackerel with leek & lime salad and sour cream  
Chicken & pork terrine with Bowood chutney  
Bowood prawn cocktail  
Leek terrine with goats' cheese mousseline and baby beets (v)  
Beef carpaccio  
Parcels of smoked salmon and crab mousse

#### Main Courses

Braised daube of beef with horseradish mash and a red wine jus  
Roasted loin of pork stuffed with caramelised apricots, lyonnaise potatoes, wilted spinach, glazed carrots and Maderia jus  
Confit duck leg with pomme dauphinoise, spiced red cabbage and redcurrant jus  
Poached salmon with hollandaise sauce and buttered new potatoes  
Crispy slow roasted pork belly with lyonnaise potatoes, apple jus and roasted vegetables  
Pan fried hake with black olives, wilted spinach, creamy lemon sauce and sautéed potatoes  
Roasted cod fillet with mussels, leek chowder and champ  
Free range chicken breast with fondant potato, mushroom and bacon ragout and roasted vegetables  
Roast rump of lamb marinated with mustard glaze with a redcurrant jus, fondant potatoes and fine green beans  
Bowood pie with mashed potato and seasonal vegetables (please select from: chicken & mushroom, beef & ale and game [only available Sept-April])  
Tomato and aubergine gâteau with spicy tomato relish (v)



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## Sample Wedding Menus 2

### Main Courses (continued)

Spinach and ricotta gnocchi (v)

Pithivier of goats' cheese, wild mushrooms and spinach with a rocket and sun dried tomato salad (v)

Baby beetroot tarte tatin with Wiltshire blue cheese and aged balsamic (v)

Roasted duck breast with wilted greens and sweet potato gratin, raspberry vinaigrette

Medallion of beef with cep mushrooms, red wine jus and chateau potatoes

Roast rack of lamb with dauphinoise potatoes and ratatouille

Fillet of beef Wellington with roasted chateau potatoes and red wine jus (cooked medium-rare)

**Unless otherwise stated, all main courses are served with the best selection of vegetables available at the time of year**

### Desserts

Pear and almond tart with vanilla crème anglaise

Vanilla panacotta with fresh raspberries

Lime and white chocolate mousse with a passion fruit curd

Sticky toffee pudding with salted caramel sauce and vanilla ice cream

Glazed lemon tart with raspberry sorbet

Pecan pie with vanilla ice cream and chocolate sauce

Mixed berry bavarois with lemon sorbet

Blueberry curd cheesecake with a fresh blueberry compote

Rich praline chocolate truffle with orange flavours

Vanilla tart with spiced seasonal fruits

Selection of cheese with celery, grapes and assorted biscuits

### Coffee and Chocolate Truffles

Cheeseboard (as an additional course) £35 per table of 8-10 guests

### Children's Menu (per child)

Children 12 years and under can order a child's portion from the above Wedding Menu for £21 per child or choose from the following for £15 per child:

Wiltshire Sausage and Mash

Homemade Cheese Burger and Relish

Scampi, Chips and Peas

Tempura Chicken, Chips and Peas

Selection of Ice Creams with Chocolate Sauce and a Cookie



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## Sample Wedding Evening Catering

The following Light Bites are included in our wedding packages:

The Mercer Wedding Package includes:

Bacon rolls and wedges

Please select two of the following options as part of the Shelburne and Lansdowne packages:

Cheeseboard - selection of local cheeses

Bacon rolls or sausage baps

Mini fish and chip cones

Sausage and chip cones

Hog Roast (minimum 50 guests – whole spit roasted pig served with freshly baked ciabatta roll, stuffing and apple sauce). Add new potatoes and three salads for £6.00 per head.

At a supplement, we can also provide for more extensive evening catering including Antipasti platters, BBQ, Finger or Fork Buffet options. Please discuss your requirements with our Wedding Co-ordinator who would be pleased to advise on the options available and the supplements that apply.