

THE BOWERY
CHRISTMAS SET MENU
2 COURSES £30 / 3 COURSES £35

STARTERS

VEGETABLE BROTH
Sourdough Bread, Butter

HAM HOCK
Pulled Ham Hock & Pistachio Rilletto, Golden Beetroot Slaw
Chicken Liver Pate, Rustic Bread

DUCK
Confit Duck Leg Bon Bon, Orange Dressing
Chicory, Spiced Plum Sauce

PRAWNS
Prawn Cocktail Tart, Smokey Mayo, Avocado
Cucumber & Spring Onion

BEETROOT
Heritage Beetroots, Goats Curd, Radicchio Salad

MAINS

TURKEY
Turkey Ballotine, Stuffing, Smoked Bacon, Red Cabbage Puree
Ham Bon Bon, Roast Potato, Sprouts, Turkey Jus

PORK BELLY
Maple & Cider Glazed Pork Belly, Plum Ketchup
Potato Gratin, Pork Jus

SEABASS
Pan Fried Seabass, Jerusalem Artichoke Puree
Tender Stem, Wild Mushroom & Samphire

GNOCCHI
Homemade Gnocchi, Spiced Tomato Sauce
Roast Vegetables, Vegan Cheese

BEEF
Slow Braised Beef Bourguignon, Baked Potato Mouseline
Pearl Onions, Charred Carrot, Rich Port Wine Jus

8oz. SIRLOIN
(£10 Supplement)
Chargrilled Sirloin Steak, Chunky Chips, Pepper Sauce

ALL MAIN COURSES ARE ACCOMPANIED WITH TRADITIONAL VEGETABLES

DESSERTS

PAVLOVA
Turkish Delight & Raspberry Pavlova, Cream

CHOCOLATE GANACHE TART
Orange & Choc Chip Ice Cream

STICKY TOFFEE PUDDING
Spiced Apple Butterscotch, Vanilla Ice Cream

GINGERBREAD TIRAMISU
Ginger Syrup Chocolate Shavings

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS