



# THE BOWERY

## CHRISTMAS SET MENU 2 COURSES £32.5 / 3 COURSES £40

### STARTERS

#### SOUP OF THE DAY

Vegetable broth, homemade wheaten

#### HAM HOCK TERRINE

Bacon fried crispy bread, piccalilli  
dressed watercress

#### SMOKED SALMON

Smoked salmon and prawn roulette, beetroot salsa  
lemon vodka infused crème fraîche prawn cracker

#### GOATS CHEESE PANNA COTTA

Caramelised fig jam, gingerbread  
dark chocolate, pistachios

#### CONFIT DUCK LEG ARANCINI

Confit potato salad, mint emulsion  
sour rye croutes

### MAINS

#### STUFFED TURKEY & HAM ROULADE

Smoked bacon, sausage, cranberry & orange puree  
roast potato, seasonal vegetables, turkey gravy

#### PAN FRIED SEABASS

Smoked fish croquette, green kale  
garlic prawn velouté, crispy chorizo

#### BRAISED BEEF SHORT RIB

Sour cream and chive potatoes, glazed pearl onions  
confit vegetables, rich beef jus

#### CHICKEN SUPREME

Smoked bacon and wild mushroom ragu

#### PARSNIP GNOCCHI

Green kale, wild mushrooms, winter herbs  
walnut crumb, maple glaze

ALL MAINS SERVED WITH TRADITIONAL SEASONAL SIDES

### DESSERTS

#### MORELLO CHERRY & WHITE CHOCOLATE CHEESECAKE

Toasted coconut, Cherry compote

#### DOUBLE CHOCOLATE BROWNIE

blow torched marshmallows, vanilla ice cream, chocolate sauce

#### PAVLOVA

Passion fruit jelly, fresh cream

#### BAILEYS IRISH CREAM CRÈME BRULEE

Shortbread, salted caramel

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