



Christmas at Bowood

Wiltshire Retired Firefighters Association

Monday 14th December 2026

Menu

Starters

- (A) Roasted Parsnip Soup, Granny Smith Apple, Crispy Sage (VG)
- (B) Gin-Cured Loch Duart Salmon, Pickled Cucumber, Dill Crème Fraîche (D, F, SL)
- (C) Caramelised Red Onion Tart, Westcombe Cheddar, Mascarpone (D, G, GFO, N, V)

Main Courses

- (D) Roast Bronze Turkey Ballotine, Pig in a Blanket, Chestnut Stuffing, Fondant Potato, Brussels Sprouts, Honey-Roasted Roots, Rich Jus (D, EG, G, N, SL)
- (E) Pan-Fried Cornish Sole, Crushed New Potatoes, Lemon, Parsley, Capers, Brown Butter (D, F, SL)
- (F) Roasted Lion's Mane Mushroom, Truffle Purée, Wild Mushrooms, Hazelnut Crumb, Red Wine Jus (N, SL, VG)

Desserts

- (G) Bowood's Christmas Pudding, Brandy Crème Anglaise, Rum & Raisin Ice Cream (D, DFO, EG, G, GFO, SL, V, VGO)
- (H) Spiced Apple Terrine, Calvados-Soaked Raisins, Oat Crumble, Vanilla Ice Cream (G, SL, VG)
- (I) White Chocolate Mousse, Confit Orange, Blood Orange Sorbet (D, EG, V)

To Finish

Filter Coffee, Mini Mince Pie (G, GFO, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to accommodate dietary requirements, but we cannot guarantee an allergen-free environment due to the possibility of cross-contamination.

(D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGG | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free & Vegan Options are available upon request in advance only.