



the Bowden

Restaurant at Hotel Van Dyk

Starts Tuesday 16th March 2010

TODAY'S CHEF'S RECOMMENDATIONS

2 COURSES £19.95 3 COURSES £24.95

Chefs Homemade French Onion Soup with Thyme Dumplings

Pickled Pig's Cheeks with Braised Red Cabbage Sauté Potato and Thyme Jus

Seared Mackerel Fillet on Beetroot and Sage Risotto with a Soft Poached Duck Egg

Seared Fillet of Pork with Fondant Potatoes, Sauté Duck Livers Creamed Leek and Thyme Jus

Seared Fillet of Sea Bass with a Clam Boulibase Pickled Cucumber and Fresh Linguini

Parfait of Gressingham Duck Leg with Lightly Cook Breast, Rosti Potato Savoy, Cabbage Bacon and Cauliflower Foam

Praline Soufflé with Pistachio Ice Cream and a Pineapple Trifle

Glassed Lemon Tart with Poached Peach and Vanilla Ice Cream

Dark and White Chocolate Marquis with Clotted Cream Ice Cream

Why not choose from our a la carte selection

Starters

Seared Mackerel with Scallops, Fennel, Orange Salad and Romesco Sauce £8.25

Confit Duck and Foi Gras Terrine with Saurtern Jelly and Toasted Brioche £8.25

Avocado Soup with Dressed Crab Gazpacho Dressing £7.95

Duck Spring Roll with Asian Greens and Pineapple Relish £7.25

Home Cured Brocola with Soused Vegetables, Dressed Roquette and Sour Dough £7.25

Ballontine of Wild Salmon with Samphire Asparagus and Tomato Concasse and Baby Squid £7.25

Confit Belly Pork with Sauté Langoustines and Apricot Puree £8.25

Potage of Shellfish with Truffle & Leeks £5.95

To Follow

Prime Chatsworth Estate Fillet of Beef with Dauphinoise Potatoes, Green Beans and Grand Mare Jus £27.95

Loin of Lamb with Peppered Sweetbreads, Mango and Spiced Cous cous £18.95

Duo of Pork with Fondant Potato, Savoury Apple Crumble and Custard £18.25

Barramundi with Parsnip Puree and Coqliaisage £17.25

Venison Liver with Braised Savoy Cabbage, Pomme Puree and Orange and Onion Marmalade £17.25

Monk Fish Glazed in Red Wine with Turnip Puree Butter Spinach and Saffron Potatoes £17.95

Pan Seared Gressingham Duck Breast with Pancetta Potato Cake Braised Red Cabbage Honey Glazed Baby Onions and Celeriac Crisps £16.95

Prime Chatsworth Estate Rib Eye Steak with Fat Chips Béarnaise Sauce and Roquette Salad £19.95

Side Dishes

Tossed Salad £2.95, **Creamy Mashed Potatoes** £2.95, **Fat Chips** with Garlic Aioli £2.95,

Fine Beans with Pancetta and Caramelised Red Onions £3.25

Desserts

Dark Chocolate Soufflé with Pistachio Ice Cream and White Chocolate Soup Please allow 20 minutes cooking time £6.95

Green Apple Panna Cotta with Pink Grapefruit Sorbet and Mini Apple Doughnut £6.25

Earl Grey Scented Crème Brulee with Basil and Honeycombe Ice Cream £6.25

Classic Rum Baba with Rum and Raisin Ice Cream and Cinnamon Syrup £6.25

Coconut and Lemon Grass Parfait with Toasted Sesame Seed and Soya Milk Ice Cream £5.95

To Finish

Coffee or Tea and Petit Fours £4.25



PLEASE ASK ABOUT OUR VEGETARIAN MENU

NO SERVICE CHARGE IS ADDED

All items are subject to availability. We cannot guarantee that our products do not contain nuts and /or seeds. All fishes may contain bones. We accept all major credit cards or debit cards supported by a valid PIN number. Personal cheques up to the value of the guarantee card.