

**THE
BOWER INN
EAT · DRINK · SLEEP**

CELEBRATE AT THE BOWER INN

Thank you very much for considering The Bower Inn to host your special event.

You may already have enjoyed some of our food and wines and now wish to celebrate your wedding, or special event with family and friends in the relaxed and warm atmosphere of The Bower Inn.

In addition to our popular contemporary restaurant, The Bower Inn has 16 individual and charming en suite bedrooms, a private dining room that can seat 40 people as well as a large marquee that seats 78 or 140 for a standing buffet with its own private garden.

These are all available for you and your guests and can be arranged to your requirements.

Our professional team are dedicated to make your event a success. We are here to help you with the organisation and remove the stress.

I have attached a selection of packages with menus to help you make your choice. However, should you not see what you require, our Head Chef will be very happy to discuss your requirements.

We pride ourselves in exceeding expectations and with this in mind can tailor each special occasion to your personal taste. Please do not hesitate to contact me at bowerinn@butcombepubs.com or on 01278 422926.

I look forward to hearing from you in the very near future.

Kind regards

Fiona

***The Bower inn, bower lane, east bower, Bridgwater Somerset TA6 4TY
Tel; 01278 422926
bowerinn@butcombepubs.com***

**THE
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Bronze package

£2500

What's included:

Marquee and dance floor

Arrival drinks for 50

Glass of Pimm's or Elderflower fizz (non-alcoholic)

50 people sit down set 3 course meal

(Bronze menu)

50 Glasses of Prosecco for Toast

Evening Buffet of Bacon rolls for 50

Add extra day guests for £30 per person

Add extra evening guests only £5 per person

EXTRAS

Linen hire £16.50 per table cloth- White linen

30p per napkin- White linen

Chair covers & sashes- from £2.50 per chair

Tea & coffee- £2 Per person

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Bronze Menu

To Start

- Homemade chicken liver parfait, caramelised onion marmalade and crisp bread. (GFO) *(vegetarian option available on request)*

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To Follow

- Oven roasted chicken breast, dauphinoise potato, served with seasonal greens and mushroom sauce. (GF)
- Sweet potato, butternut squash & red onion tagine, cous cous, with a coriander and mint yogurt (V)

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To End

- New York cheesecake served with raspberry coulis and cream.

**THE
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Silver package

£3250

What's included:

Marquee and dance floor

Complimentary supreme room for Bride & Groom

(wedding night only, includes breakfast)

Arrival drinks for 50

Glass of Pimm's or Elderflower fizz (non-alcoholic)

50 people sit down 3 course meal

(silver menu)

White table cloths & napkins

50 Glasses of Prosecco for Toast

Evening Buffet for 50

(buffet 1)

Add extra day guests for £35 per person

Add extra evening guests only £10 per person

EXTRAS

Chair covers & sashes- from £2.50 per chair

Tea & coffee- £2 per person

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Silver Menu

To start

Homemade soup (**choose one of three**) (GFO)

- Leek and potato (V)
- Roasted butternut squash, parsnip & sweet chilli (V)
- Roasted red pepper, tomato and basil (V)

Homemade chicken liver parfait, caramelised onion marmalade selection of breads, and dressed leaves. (GFO)

Oak smoked Scottish salmon, capers, sliced red onion, horseradish crème fraiche and watercress. (GF)

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To Follow

- Pan roasted chicken supreme, dauphinoise potato, smoked bacon and leek fricassee served with a stilton and chestnut mushroom sauce. (GF)
- Slow braised pork belly, black pudding, crispy streaky bacon, mustard mash, buttered cabbage, chantenay carrots and a rich Somerset cider gravy.
- Poached fillet of Scottish salmon, new potatoes, green beans, lemon and herb butter. (GF)
- Sweet potato, butternut squash & red onion tagine, cous cous, with a coriander and mint yogurt. (V)

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To End

- Homemade cheesecake served with coulis and fresh berries.
- Rich dark chocolate tart, Hazelnut crumb and salted caramel ice cream.
- Sticky toffee pudding and vanilla ice cream.

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Gold package

£4100

What's included:

Marquee and dance floor

Complimentary supreme room for Bride & Groom

(wedding night only, includes breakfast)

Arrival drinks for 50

Glass of Prosecco or Elderflower fizz (non-alcoholic)

50 people sit down 3 course meal

(gold menu)

White table cloths & napkins

50 Glasses of Prosecco for Toast

Evening Buffet for 50

(buffet 2)

Add extra day guests for £50 per person

Add extra evening guests only £15 per person

EXTRAS

Chair covers & sashes- from £2.50 per chair

Tea & coffee- £2 per person

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Gold Menu

To start

- Homemade pulled ham hock, smoked chicken, leek and pistachio terrine caramelised onion marmalade, crisp breads and dressed leaves. (GFO)
 - Trio of Cornish white crab, smoked trout and crayfish tails, pea puree and quail eggs. (GF)
 - Grilled goats cheese, apple, beetroot walnut salad, honey and thyme balsamic glaze. (GF, V)
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To follow

- Roasted rack of lamb, dauphinoise potato, roasted beetroot and shallots, green beans with a red wine, redcurrant and rosemary jus. (GF)
 - Pan roasted Guinea fowl supreme, fondant potato, braised red cabbage, green beans Madeira game jus. (GF)
 - Pan roasted fillet of Cornish Hake, curried chorizo lyonnaise potatoes, wilted spinach, green beans and chorizo oil. (GF)
 - Wild mushroom, spinach, walnut and stilton tart titan, new potatoes and green beans. (V)
 - Roasted aubergine and goats cheese stack, new potatoes, green beans, roasted tomato and red pepper salsa. (V, GF)
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To end

- Sticky toffee pudding with vanilla ice cream.
- White chocolate and baileys crème brulee and shortbread. (GF)
- Zesty lemon and lime tart with raspberry sorbet and fresh berries.

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Buffet 1

- Selection of sandwiches
 - Ham tomato and English mustard
 - Mature cheddar and onion marmalade
 - Tuna, red onion, capers mayonnaise

Pork, leek and mushroom sausage rolls

Tomato, basil and mozzarella bruschetta

Dressed mix leaves

Selection of crisp

Buffet 2

- Selection of sandwiches
 - Ham tomato and English mustard
 - Smoked salmon, crème cheese & cucumber
 - Mature cheddar cheese and onion marmalade
 - Goats curd and roasted pepper.

Roasted bbq chicken thighs and drumstick

Thai style crab cakes

Roasted Mediterranean vegetable quiche

Mini roasted potatoes

Dresses salads

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Canapé Menu

Choose 3 @ £10.50

Choose 4 @ £14.00

Choose 5 @ 16.00

(H) Crispy fried hot and spicy prawns with sweet chilli sauce

(H/C) Homemade mini scotch eggs with spicy tomato sauce

(C) Teaspoons of Cornish white crab, cucumber & chilli (GF)

(H/C) Homemade chicken liver parfait & caramelised onion marmalade toast (GFO)

(H/C) Homemade cocktail sausage rolls with leek & mushroom

(C) Smoked haddock, leek & sweet potato dauphinoise (GF)

(H) Homemade Thai style Cornish crab cakes with sweet chilli sauce

(H/C/V) Garlic & herb bruschetta topped with tomato, mozzarella and pesto (GFO)

(C) Smoked salmon, cream cheese & chive roulade on cucumber (GF)

(C) (V) Emmental, cheddar & poppy seed cheese straws

(H) Served Hot

(H/C) Served hot or cold

(C) Served cold

(V) Vegetarian

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WINE LIST

WHITE WINES	<u>Country</u>	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
Chardonnay, Dry River	Australia	£17.00	£4.60	£6.00
Sauvignon Blanc, Casa Santiago	Chile	£17.50	£4.75	£6.15
Pinot Grigio, Mirabello	Italy	£18.00	£4.85	£6.35
Viognier, Domaine de Vedihan	France	£20.00	£5.40	£7.00
Chenin Blanc, Franschhoek Cellar	South Africa	£20.00	£5.40	£7.00
Picpoul de Pinet, duc du Morny	France	£22.00	£5.90	£7.65
Sauvignon Blanc, Waiparra Hills	New Zealand	£24.00	£6.40	£8.35

RED WINES	<u>Country</u>	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
Shiraz, Dry River	Australia	£17.00	£4.60	£6.00
Merlot, Casa Santiago	Chile	£17.50	£4.75	£6.15
Cabernet Sauvignon, Casa Santiago	Chile	£18.00	£4.85	£6.35
Montepulciano d'Abruzzo, Conviviale	Italy	£18.00	£4.85	£6.35
Malbec, Kaleau	Argentina	£20.00	£5.40	£7.00
Pinot Noir, Santa Alba Reserva	Chile	£21.00	£5.65	£7.35
Marques de Caceres Rioja Crianza	Spain	£22.00	£5.90	£7.65

ROSÉ WINES	<u>Country</u>	<u>Bottle</u>	<u>175ml</u>	<u>250ml</u>
Zinfandel Rosé, Jack Rabbit	USA	£18.00	£4.85	£6.35
Pinot Grigio Rose, Mirabello	Italy	£18.00	£4.85	£6.35
Mary's Rose, Aldwick Court	Somerset, England	£21.70	£5.10	£7.30

SPARKLING & CHAMPAGNE	<u>Country</u>	<u>Bottle</u>
Prosecco, Tallero	Italy	£23.00
Prosecco, Tallero 20cl	Italy	£7.00
Moet & Chandon Brut	France	£52.00

All wines are subject to change and prices may differ (October 2018)

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