BOWCLIFFE HALL

Fine Dining Menu

Please choose one starter, one main course, and one dessert.

Any dietary requirements will be catered for separately.

Maximum of 35 guests

bowcliffehall.co.uk | events@bowcliffehall.co.uk | 01937 541111

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To Start

TASTINGS OF BRIDLINGTON CRAB
White Crab, Brown Crab Custard, Tempura Claw, Pickled Turnips, Horseradish, Almond, Sea Herbs

WILD RABBIT
Smoked Ham Hock En Croute, Yorkshire Salad, Estate Apple, Parsley Root Rémoulade

POACHED BEETROOT
Ricotta and Ilkley Blue Cream, Granola, Fennel, Beetroot Reduction, Bitter Leaves

CHALK STREAM TROUT
Lightly Cured and Roasted Watermelon & Elderflower Dressing, Cucumber, Chervil Root Puree, Trout Caviar

HAND DIVED ORKNEY SCALLOPS
Langoustine Scampi, Warm Tartare, Salt & Vinegar Straw Chips

TANDOORI QUAIL
Bombay Fried Leg, Textures of Sweetcorn, Mango Relish, Raita, Sweet Potato Bhaji

POTAGE OF ROASTED BUTTERNUT SQUASH
Spanakopita with Barrel Aged Feta, Toasted Pumpkin Seeds, EV Olive Oil

TARTARE OF WATERFORD FARM BEEF
Oxtail Croquettes, Fermented Onions, Salt Baked Kohlrabi, Old Winchester Cheese, Smoked Beef Tea

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To Follow

STONE BASS
Celeriac Fondant, Wild Mushroom Duxelles, Malted Celeriac Puree,
Pickled Mushrooms, Chicken Sauce

LOIN AND RISSOLE OF WILD FALLOW DEER
Cauliflower and St Andrews Cheddar Croquettes, Alliums, Cumberland Sauce

SALT AGED YORKSHIRE FILLET (£8.50 supplement)
Roasted Over Open Coals, Pressing of Heritage Potato and Ox Tongue,
Beef Cheek Stuffed Mushroom, Beef Fat Confit Roscoff Onion,
Peppercorn Sauce

NIDDERDALE LAMB
Rosemary and Garlic Roasted Rump and Kofta, "Caesar Salad" Torched Gem,
Aged Parmesan and Smoked Anchovies, Miso Aubergine, Yoghurt and Mint

THIRKLEBY DUCK
Thyme Honey Glazed Duck Breast, Tartlet of Spiced Butternut Puree,
Duck Leg Ragu, Duck, Ham, and Cherry Ketchup, Crispy Seaweed, Five Spice, Jus

TAMWORTH RARE BREED PIG
Loin and Belly, Heritage Sage and Onion Pomme Anna, Mangalitza Black Pudding,
Gooseberry, Fennel and Bacon Jam, Carrot Puree, Charred Leak

WILD HALIBUT FILLET
Buttered Leeks, Brown Butter Pomme Puree, Moules Mariniere, Samphire,
Baby Vegetables

BRIDLINGTON LOBSTER THERMIDOR (£8.50 supplement)
Parmesan and Truffle Chips, Nicoise Salad

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To Finish

CARROT CAKE
Mango, Pineapple, Latte Gelato

POPCORN CUSTARD
Blackberry Granita, Caramel Popcorn, Freeze Dried Blackberry Crumble, Yoghurt Sorbet, Sorrel

VALRHONA GUANAJA SET CHOCOLATE
Coconut Sorbet, Caramel Whipped Mascarpone, Blood Orange Gel

CRANACHAN
Laphroaig Single Malt Whisky Chiboust, Raspberry Ripple Clotted Ice Cream, Honey Flapjack, Whisky Snap

ILKLEY SHORT HORN BLUE
Braeburn Apple Pie, with Tarragon and Almonds, Pickled Walnut Ketchup, Golden Raisins

SHERRY TRIFLE
Baileys Custard, Chantilly Cream, Hundreds and Thousands, Biscotti

ESTATE APPLE
Brown Butter and Frangelico Crumble, Gingerbread Ice Cream, Apple Crisps

THE COURTYARD CHEESEBAORD
Homemade Fruit Cake, Artizan Biscuits, Fruit Chutney

£75.00 PER PERSON

TEA & COFFEE

Bowcliffe Chocolates

(£3.50 SUPPLEMENT)