BOWCLIFFE HALL

Fine Dining Menu

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

Any dietary requirements will be catered for separately.

30 guests or more

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

BOWCLIFFE HALL

Fine Dining Menu

To Start

WILD SALMON SASHIMI
Pickled Asian Salad, Orange Ponzu, Wasabi Aioli, Lotus Root Crisps

TASTING OF BRIDLINGTON CRAB
Crab and Spring Onion Cake, Brown Crab Mayonnaise, Crab Tempura,
Green Apple and Celeriac Remoulade

DEXTER SALT AGED BEEF TARTARE
Crispy House Brown with Grilled Kale, Smoked Bone Marrow Emulsion, Ranch Dressing,
Shaved Leeds Blue

PITHIVIER OF YORKSHIRE QUAIL
Sweetbread and Black Truffle, Sauce Perigord, BBQ Leek

CORONATION BRIDLINGTON LOBSTER CRUMPET
Pickled Fennel, Caramelised Mango

CREAMY GARLIC MUSHROOM CROUSTADE
Poached Burford Brown, Leeds Pecorino

THAI SPRING ROLL WITH BANG BANG CHICKEN
Fragrant Herbs and Toasted Peanuts, Nuoc Cham and Coriander Dressing,
Salt and Pepper Seaweed

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To Follow

BALLOTINE OF YORKSHIRE HERB FED CHICKEN
Wild Mushroom Pie, Celeriac Puree, Hispi Cabbage, Chicken Butter Sauce

SALT AGED FILLET OF LONG HORN BEEF
Roscoff Onion and Fois Gras Tart, Truffle Mash, Stock Pot Carrot with Salsa Verde, Port Wine Sauce (£10.00 Supplement)

BUTTER ROASTED TURBOT
East Coast Razor Clam, Turnip, Sea Lettuce, Katsabushi and Cockle Sauce, Caviar and IPA Scraps (£10.00 Supplement)

WILD FILLET OF ROCK BASS
On a Seafood and Chorizo Paella, Crispy Calamari, Shetland Mussel and King Prawn Velouté, Black Garlic Aioli

MANGALOREAN MONKFISH AND TIGER PRAWN CURRY
Sticky Coconut Rice, Crispy Shallots, Mint, Chilli and Coriander Yoghurt

BUTTERNUT SQUASH, SAGE AND GOATS CHEESE RAVIOLI
Roasted Squash and Squash Velouté

ROAST LOIN OF NIDDERDALE LAMN
Merguez Sausage Roll, Hot Pot Potato Terrine, Normandy Cabbage, Baby Vegetables, Red Wine Jus

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To Finish

CARROT CAKE PARFAIT
Carrot Curd, Carrot Cake Crumb, Candied Carrot Crisps

CHOCOLATE, PEANUT AND SALTED CARAMEL DELICE
Milk Ice Cream, Feuilletine Tuille

THE SHARD
Passion Fruit and White Chocolate Sponge, Passion Fruit Curd Ice Cream,
Guava Jellies, Pink Peppercorn and Raspberry Meringue

PORTER AND COFFEE TREACLE TART
Praline Macarons, Praline Chantilly, Stem Ginger Ice Cream

ORCHARD APPLE TARTE TATIN
Apple Sorbet, Spiced Poached Apples, Apple Jelly, Apple Crisps

LINCOLNSHIRE POACHER CHEESE, WALNUT, PUMPKIN,
SUNFLOWER SEED AND ESTATE HONEY TART
Truffle Honey, Walnut Condiment

THE COURTYARD CHEESEBAORD
Homemade Fruit Cake, Artizan Biscuits, Fruit Chutney (£8.00 supplement)

£75.00 PER PERSON

TEA & COFFEE

Bowcliffe Chocolates

(£3.50 SUPPLEMENT)