BOWCLIFFE HALL

The Blackburn Wing Menu

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

Any dietary requirements will be catered for separately.

£65.00 per person

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

BOWCLIFFE HALL

The Blackburn Wing Menu

To Start

BLACK PUDDING AND MERGUEZ SAUSAGE ROLL
White Bean and Harissa Stew, Chilli Jam

GOURMANDE OF LOCAL SMOKED SALMON
Potato Salad, Devilled Quail's Egg, Lemon Pearls and Caviar, Freshly Baked Soda Bread

CHICKEN LIVER PARFAIT
Estate Apple Chutney, Celeriac and Apple Remoulade, Petit Salad, Toasted Croutes

GRILLED GOATS CHEESE ROCKEFELLER
Pickled and BBQ Beetroot, Red Endive, Parmesan and Onion Seed Tuille,
Crystallised Walnuts, Sherry, and Walnut Dressing

To Follow

ROASTED CORNFED CHICKEN
Black Garlic, Confit Leg and Truffle Croquette, Hispi Cabbage and Chicken Butter Sauce

LEMON AND PARSLEY CRUSTED EAST COAST COD
Fricassee of Vegetables, Pomme Anna Potatoes, Crayfish and Champagne Sauce

PROVENCAL VEGETABLE TART
Barrel Aged Feta, Basil, Soft Poached Egg, Sundried Tomato Hollandaise, Herb Salad

ROSSINI OF AGED FILLET OF SALT-AGED BEEF (SERVED PINK)
Thyme and Onion Rosti, Wilted Cavelo Nero, Whipped Duck Liver, Café de Paris,
Glazed Carrots, Maderia Jus - £8.50 supplement

To Finish

BLACKFOREST CHEESECAKE
Black Cherry and Vanilla Curd, Cherry Ice Cream

STICKY TOFFEE PUDDING
Butterscotch Sauce, Caramelised Banana, Ice Cream

DARK CHOCOLATE AND SALTED CARAMEL DELICE
Peanut Brittle, Raspberries, Milk Sorbet

LEMON MERINGUE TART
Raspberry Ripple Ice Cream, Seasonal Berries

A SELECTION OF THREE COURTYARD DAIRY SEASONAL CHEESE SELECTION
Artisan Crackers, Grapes, Chutney

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