BOWCLIFFE HALL

Autumn/Winter Luncheon Menu

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

Any dietary requirements will be catered for separately.

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

BOWCLIFFE HALL

Autumn/Winter Luncheon Menu

To Start

OLD SPOT PORK BELLY

Nduja Puy Lentils, Spiced Carrot Purée

CULLEN SKINK

Staithes of Whitby Oak Smoked Haddock, Ratte Potatoes, Leeks,

Poached Shetland Mussels, Sea Herbs

WHIPPED FETA AND ROASTED FIG TARTLET

Maple Syrup, Thyme and Black Pepper,

Dressed Rocket with Aged Balsamic

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To Follow

SLOW COOKED SALT AGED SIRLOIN OF YORKSHIRE BEEF

Boulangerie Potatoes with Beef Short Rib and Crispy Onions, Burnt Onion Purée, Roasted Heritage Carrots, Peppercorn and Bone Marrow Bordelaise Sauce

BUTTER ROASTED COD FILLET

Parsley Root Purée, Wilted Spinach, King Prawn Scampi, Vinaigrette of Brown Shrimps, Seaweed Bearnaise

ROOT VEGETABLE, CHESNUT AND CRANBERRY PUDDING

Red Cabbage Purée, Garlic and Rosemary Gratin Potatoes, Charred Broccoli, Salsa Verde

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To Finish

APRICOT TARTLET

Estate Honey Ice Cream, Beignet with Almond Custard

MATCHA AND LIME LEAF CUSTARD TART

Blackcurrant and Wild Sorrel Sorbet

STICKY APPLE PUDDING

Toffee Sauce, Cinnamon Ice Cream

2 COURSES - £40.00 PER PERSON

3 COURSES - £45.00 PER PERSON

Additional Course

COURTYARD DAIRY CHEESEBOARD

Homemade Fruitcake, Artisan Biscuits

(£12.00 SUPPLEMENT)

TEA & COFFEE

Bowcliffe chocolates

(£3.50 SUPPLEMENT)