BOWCLIFFE HALL

Spring/Summer 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

Spring/Summer Luncheon Menu

To Start

CURED SEA TROUT

Brown Butter Crumpet Topped with Bridlington Crab Cocktail,

Fennel and Orange Salad, Lemon Olive Oil

TARTARE OF ENGLISH ROSE VEAL FILLET

Light Caesar Cream, Jumbo Asparagus, 36-month Aged Parmesan

SALAD OF ISLE OF WIGHT TOMATOES

Buffalo Mozzarella, Kalamata Olives, Toasted Pine Nuts, Pesto

Crostini, Fresh Basil

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To Follow

SLOW COOKED AROMATIC THIRKLEBY DUCK

Glazed with Beetroot Molasses, Sweet and Sour Beetroot Purée, Confit Leg with fermented Cherry wrapped in Perilla, Pickled Cherries, Duck Fat Fondant, Duck Jus

STONE BASS

Olive Oil Crushed Jersey Royals, Shetland Mussel Mariniere, BBQ Asparagus, Coastal Herbs

ROASTED HISPI CABBAGE

Tempura Cauliflower, Chickpeas, Katsu Curry Sauce

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To Finish

STRAWBERRIES AND CREAM

Vanilla Pannacotta Macerated Strawberries, Strawberry Purée,

Brown Butter Baked Shortbread

GLAZED LEMON TART

Raspberry and Sorrel Sorbet, Candied Lemon Zest, Crispy Meringue

JAFFA CHOCOLATE ORANGE CREMEUX

Orange Sponge, Marmalade Ice Cream, Orange Jellies

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)

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