BOWCLIFFE HALL

Canapés

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Canape Menu

Cold Canapés

GOUGERE
Leeds Pecorino, Onion Jam

LOBSTER COCKTAIL BRIOCHE ROLL
Pickled Cucumber, Caviar

SMOKED SALMON BLINI
Smoked Salmon Mousse, Lemon Crème Fraiche, Capers

PULLED CHICKEN TARTLET
Smoked Applewood Cheese, Jalapeno, Spring Onion, Ranch Dressing

BRIDLINGTON CRAB
Crème Fraiche, Pickled Apple, Bronze Fennel

QUAIL SCOTCH EGG
Piccalilli, Chicken Skin

BEETROOT AND GOATS CHEESE CRISP BREADS
Pinenuts

PANI PURI AND MASALA CHICKPEAS
Spiced Yoghurt, Tamarind, Coriander, Pomegranate

LEEDS BLUE CHEESE CUSTARD CREAMS
Blueberry Ketchup

Hot Canapés

LONG HORN BEEF COTTAGE PIE
Celeriac Rémoulade, Pickle

SMOKED HADDOCK THERMIDOR
Mini Baked Potato, Chive Crème Fraiche

CRISPY BATTERED LANGOUSTINE AND CHIPS
Pea Puree, Tartare Sauce

SUNDRIED TOMATO AND YORKSHIRE FETTLE ARANCINI
Tomato Jam

Hot Canapés Cont.

BROOKLYN BURGER
Salt Aged Steak Burger, American Cheese, Romaine Lettuce, Onion Jam, Burger Sauce

TOAD IN THE HOLE
Pigs in Blankets, Thyme Yorkshire Pudding, Bubble & Squeak, Onion Jus

STICKY PORK BELLY SKEWERS
Gochujang and Honey Glaze, Rolled in Toasted Peanuts and Sesame Seeds

BUTTER CHICKEN MASALA
Onion Seed and Coriander Naan, Raita, Caramelised Mango

CRISPY FRIED BRIE
Mango and Red Pepper Chutney, Waldorf Salad

VOL AU VONT
Creamed Truffled Mushrooms, Asparagus and Quails Egg

PORCINI POLENTA BITES
Slow Cooked Nidderdale Lamb, Sweet and Sour Red Onions, Sheep's Yoghurt, Pickled Celery

KING SCALLOPS AND SMOKED PANCETTA
Lemon, Garlic and Parsley Butter

LAUDALE VENISON HOTPOT
Red Cabbage Puree, Black Garlic Ketchup

THAI FISHCAKE
Green Curry Sauce, Toasted Coconut, Seaweed

VENISON BOLOGNAISE FRITTERS
Aged Parmesan, Green Mojo Rojo