



BOWCLIFFE HALL

CHRISTMAS

## TO START

### PRESSED LOCAL PORK TERRINE

APPLE AND RHUBARB CHUTNEY, TOASTED SOUR DOUGH CROUTES, SALT AND VINEGAR SCRATCHINGS

### BEETROOT-CURED SALMON

CITRUS CRÈME FRAÎCHE, SOURDOUGH CROUTES, BURNT APPLE AND BEETROOT GEL

### FRENCH ONION SOUP

MELTING GRUYÈRE & THYME CROUTONS

### HONEY-GLAZED FRENCH GOATS' CHEESE

HOME-DRIED TOMATO AND FENNEL SALAD



## TO FOLLOW

### FREE-RANGE TURKEY LEG AND BREAST

PORK, CRANBERRY AND CITRUS STUFFING, ROASTED WINTER ROOT VEGETABLES, PIGS IN BLANKETS,  
BLACK TRUFFLE BREAD SAUCE

### LAUDALE ESTATE VENISON

SWEET POTATO DAUPHINOISE, ROASTED WINTER ROOT VEGETABLES, KALE CRISPS, SLOE GIN SAUCE

### ROASTED COD

WHITE BEAN CASSOULET, SALSA VERDE

### BUTTERNUT SQUASH AND SAGE RAVIOLI

ROASTED CHESTNUTS, GOATS' CHEESE CREAM, AGED BALSAMIC



## TO FINISH

### CLEMENTINE SPONGE PUDDING

GINGER BREADCRUMB, SPICED GINGER PLUM SORBET, ORANGE JELLY

### BOWCLIFFE HALL CHRISTMAS PUDDING

RUM BUTTER SAUCE

### DARK CHOCOLATE YULE LOG

CHOCOLATE GANACHE, VANILLA CHANTILLY CREAM

### ENGLISH AND CONTINENTAL CHEESES

OAT CAKES, CHUTNEYS

£3.50 SUPPLEMENT OR £8.50 AS AN ADDITIONAL COURSE

£24.95 TWO COURSES

£29.95 THREE COURSES