



BOWCLIFFE HALL

WEDDING

ROBERT BLACKBURN

CORONATION CHICKEN TERRINE

PICKLED CARROTS, SOFT BOILED HEN'S EGG, MANGO SALSA

OAK-SMOKED SALMON

AVOCADO, WHITBY CRAB AND POTTING SHED HERBS, LEMON DRESSING

HONEY-GLAZED FRENCH GOATS' CHEESE

HOME-DRIED TOMATO AND FENNEL SALAD



YORKSHIRE FREE-RANGE CHICKEN BREAST

WILD MUSHROOMS, CHARRED LEEK, BUTTER BEAN MOUSSELINE, TRUFFLE DRESSING, MADEIRA JUS

ROASTED COD AND CHORIZO

WHITE BEAN AND TOMATO CASSOULET, SALSA VERDE

PORTOBELLO MUSHROOM AND CHESTNUT WELLINGTON

YORKSHIRE BLUE CHEESE, LEEKS, CREAMED POTATOES, ROSEMARY-INFUSED JUS



STEAMED TOFFEE AND DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM

DARK CHOCOLATE 'FRUIT AND NUT'

PARFAIT, PISTACHIO PRALINE, RASPBERRY SAUCE

FRESH LEMON POSSET

RED GARDEN FRUIT SORBET, SHORTBREAD CRUMBLE, BLUEBERRY GEL



TEA AND COFFEE

AMY JOHNSON

PRESSED YORKSHIRE PORK TERRINE

APPLE AND RHUBARB CHUTNEY, SOURDOUGH CROUTES, SALT AND VINEGAR CRACKLING

HOT SMOKED MACKEREL

CRAB AND NEW POTATO SALAD, FRESH GRANNY SMITH APPLE, BEETROOT MAYONNAISE

ROASTED BUTTERNUT SQUASH SPRING ROLL

COCONUT, LIME, GREEN CHILLI, SOY AND SESAME DRESSING



ROASTED HAUNCH OF VENISON

CELERIAC AND BLACK TRUFFLE ROSTI, SAUTÉ OF OYSTER MUSHROOMS AND KALE, THYME-INFUSED GAME JUS

FILLET OF SEA BASS

SAUTÉ OF NEW SEASON POTATOES, GARDEN GREENS, FENNEL, LOBSTER SAUCE

'ANNA' OF ROOT VEGETABLES

RAGOUT OF BARLEY AND SMOKED GARLIC, CHARRED SPRING ONIONS



DARK CHOCOLATE DELICE

RUM AND RAISIN, SALTED CARAMEL, PASSION FRUIT GEL

CHAMPAGNE PANNA COTTA

STRAWBERRY ICE CREAM, FRESH STRAWBERRIES, YOUNG BASIL

BRITISH AND CONTINENTAL CHEESES

OAT BISCUITS, CHUTNEYS



TEA, COFFEE AND PETIT FOURS

WOOLF BARNATO

YORKSHIRE TEA-SMOKED DUCK BREAST

MINT-INFUSED WATERMELON, FENNEL AND BASIL SALAD, GINGER DRESSING

HOT SMOKED YORKSHIRE TROUT

HOUSE PICKLES, CITRUS CRÈME FRAÎCHE, BRIOCHE CROUTONS, 'SPICE OF ANGELS'

CORN-FED CHICKEN AND TRUFFLE TERRINE

MADEIRA JELLY, MELBA TOAST



PAN-FRIED ATLANTIC HALIBUT

CREAMED POTATOES, SMOKED BACON, SHALLOTS, PARSLEY, CONFIT GARLIC

FILLET OF DALES BEEF

FONDANT POTATO, OXTAIL BONBON, WILD MUSHROOMS, SPINACH PURÉE, RED WINE JUS

LOIN OF YORKSHIRE PORK

BACON AND SAGE PRESSED POTATO, SAUTÉ OF GREENS, CALVADOS JUS



BOWCLIFFE DOES ETON MESS

MERINGUE TEXTURES, MANGO, PASSIONFRUIT, RASPBERRIES, SWEET VANILLA CREAM

CHOCOLATE NEMESIS

THREE OF CHEF'S LATEST CHOCOLATE CREATIONS

CLASSIC GLAZED LEMON TART

ELDERFLOWER AND CHAMPAGNE SORBET, SESAME BRITTLE



TEA, COFFEE AND PETIT FOURS

TIM BIRKIN

YORKSHIRE GAME TERRINE

GAME CHIPS, BEETROOT, CUMBERLAND GEL

SMOKED HADDOCK AND POTATO CAKE

CAVIAR, CHARRED CUCUMBER, SAFFRON MAYONNAISE

ARTISAN MOZZARELLA

FORAGED HERB PESTO, AUBERGINE CRISPS



DUO OF GUINEA FOWL

POACHED BREAST, CONFIT LEG 'PIE', ONION PURÉE, FONDANT POTATO, SHERRY JUS

FILLET OF STONE BASS

CRISP TART OF VINE TOMATOES AND OLIVES, DRESSED BITTER LEAF, FINE BEANS

LOIN OF LOCAL LAMB

HERB AND GRUYÈRE CRUST, SAVOY CABBAGE, ROOT VEGETABLE DAUPHINOISE, SALSA VERDE



PASSIONFRUIT SET CREAM

DARK CHOCOLATE SORBET, KIRSCH-SOAKED CHERRIES

RED FRUIT AND VANILLA TARTLET

CHAMPAGNE SABAYON, VANILLA ICE CREAM

ROASTED PINEAPPLE

CRISP PUFF PASTRY, COCONUT ICE CREAM, STAR ANISE-INFUSED CARAMEL



BRITISH AND CONTINENTAL CHEESES

OAT BISCUITS, CHUTNEYS



COFFEE, TEA AND PETIT FOURS

AMUSE-BOUCHE

ADD TO YOUR CHOSEN MENU BY CHOOSING A LITTLE SOMETHING TO START YOUR MEAL

BUBBLE AND SQUEAK CAPPUCCINO

SMOKED HAM

WHITE ONION VELOUTÉ

CRUMBLLED CHEESE, CRISPY ONIONS

BUTTERNUT SQUASH VELOUTÉ

TOASTED SEEDS AND TRUFFLE

CELERIAC AND MUSHROOM VELOUTÉ

REDUCTION OF PORT

£6.25 EACH



EXTRA COURSES

ADD TO YOUR CHOSEN MENU BY SELECTING AN EXTRA COURSE

REFRESHING SORBET

VARIOUS FLAVOURS

£5.25

BRITISH AND CONTINENTAL CHEESES

OAT BISCUITS, CHUTNEYS

£12.50