



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