



BOWCLIFFE

WEDDING MENU

CANAPE RECEPTION

CANAPE MENU

5 CHOICE CANAPE MENU – SERVED FOR 1-2 HOURS

MINI YORKSHIRE PUDDINGS

HORSERADISH & STICKY BEEF, PARSLEY LEAF

BEETROOT MACAROON (GF, V)

HERB WHIPPED GOATS CHEESE, BALSAMIC GEL

HOT SMOKED SALMON MOUSSE

SAVOURY PASTRY CONE, CAVIAR & DILL SHOOTS

ARANCINI (GF, V)

CHESTNUT MUSHROOM, BLUE CHEESE, ROAST GARLIC MAYONNAISE

HERB CRUMB LAMB (GF)

MINT SAUCE

WEDDING BREAKFAST

TO START

SMOKED MACKEREL PATE (GF)

CUCUMBER CARPACCIO, APPLE & DILL SALAD, CITRUS CRÈME FRAICHE, CIABATTA TOASTS

PARMA HAM & MINT COMPRESSED MELON (GF)

AGED BALSAMIC GEL, PARMA HAM CRISPS & FRESH MINT OIL

BOWCLIFFE HALL TIGER SHRIMP COCKTAIL (GF)

GEM LETTUCE, AVOCADO, LEMON GEL, BLOODY MARY SAUCE, CRISP MELBA TOAST

GRILLED ASPARAGUS SPEARS (GF)

POACHED BURFORD BROWN HENS EGGS, CURED HAM, PARMESAN CRISP & SUMMER TRUFFLE HOLLANDAISE

CHICKEN LIVER & FOIE GRAS PARFAIT (GF)

TRUFFLE, SAUTERNES GEL, BABY FIGS, SMOKED BACON POWDER, TOASTED BRIOCHE

ROAST BABY CARROTS (VE, GF)

FENNEL, SPECKLED GREEN LENTILS, VERBENA HARISSA, COCONUT YOGHURT, BABY HERBS & CRISP SHALLOTS

CIDER BRAISED HAM HOCK BALLOTINE

BLACK PUDDING BONBON, PICCALILLI & APPLE GEL, PEARL ONIONS, MUSTARD CRESS, CIABATTA TOAST

BLIEKERS SMOKED SALMON, CRAB & AVOCADO SALAD (GF)

LEMON GEL, FENNEL SHAVINGS & LEMON BALM LEAVES, CRISP MELBA TOAST

THYME & HONEY BAKED CEMBERT (GF)

CONFIT GARLIC, SEASONAL CHUTNEY & CIABATTA TOAST

CHICKEN & GARDEN HERB TERRINE (GF)

DIJON MUSTARD, SAGE & ONION BONBON, GARDEN PEA PUREE, TOASTED CIABATTA

SEARED KING SCALLOPS (£3.00 SUPPLEMENT)

BLACK PUDDING, KETA CAVIAR, PEA & MISO PUREE & BONITO DASHI GEL, PANCETTA CRISP

QUAIL & CORN (£3.00 SUPPLEMENT)

BREAST & LOLLIPOP LEG, TEXTURES OF CORN, SLOE GIN SYRUP & CHORIZO CRUMB, NASTURTIUM LEAVES

TO FOLLOW

CONFIT LAMB SHOULDER (GF)

BUTTERED GREENS, CRUSHED ROOTS, CREAMED POTATO, CARROT CRISP, ROSEMARY JUS

GRILLED SEA TROUT (GF)

RISOTTO NERO, SLOW ROAST CHERRY TOMATOES, PARSLEY VELOUTE, PEA TENDRILS, LEMON GEL

CIDER BRAISED BELLY PORK (GF)

POTATO TERRINE, ROAST SHALLOT & APPLE PUREE, BABY LEEKS, FENNEL SALT, CRACKLING, CIDER SAUCE

HERB ROAST CHICKEN BREAST (GF)

DAUPHINOISE POTATOE, CEP PUREE, WILTED GARDEN GREENS, TARRAGON DUSTED CHANTENAY
CARROTS, ROAST CHICKEN JUS

PORTOBELLO MUSHROOM WELLINGTON (V)

CREAMED LEEKS, YORKSHIRE BLUE CHEESE, SPINACH, CRISP PUFF PASTRY, TRUFFLED POTATO, BUTTERED
CARROTS, CEP CREAM SAUCE

ROAST SAFFRON COD LOIN (GF)

SPICED SWEET POTATO CROQUETTE, SPINACH, BEETROOT & GINGER KETCHUP, FRAGRANT COCONUT
MOILEE SAUCE, BABY CORIANDER LEAVES

ROAST FENNEL, SHALLOTS & AUBERGINE (VE)

FENNEL, SHALLOTS, BAY LEAF & WHITE BEAN PUREE, CONFIT ROAST TOMATOES, PINE NUT & SOUR DOUGH
CRUMB, TAMARIND DRESSING

ROAST LAMB RUMP & HERB CRUMB FRITTER (£8.00 SUPPLEMENT) (GF)

DAUPHINOISE POTATO, BABY SPINACH LEAVES, CAULIFLOWER PUREE, ASPARAGUS & CARROTS, CONFIT
GARLIC & ROSEMARY INFUSED SAUCE

LAUDALE VENISON LOIN (£8.00 SUPPLEMENT) (GF)

SMOKED CELARIAC, POTATO HASH, RAINBOW CHARD LEAVES, TARRAGON DUSTED CHANTENAY CARROTS,
MUSTARD CREAM SAUCE

DRY AGED FILLET OF YORKSHIRE BEEF (£8.00 SUPPLEMENT) (GF)

ROAST SHALLOT PUREE, OXTAIL BONBON, BABY LEEKS, BUTTERED GARDEN GREENS, ROAST FONDANT
POTATO, RED WINE REDUCTION

TO FINISH

STICKY TOFFEE AND DATE PUDDING

SALTED BUTTERSCOTCH SAUCE, TOASTED HAZELNUTS, FRESH BERRIES, VANILLA ICE CREAM

SET LEMON CREAM (GF)

RASPBERRY & SORREL SORBET, FRESH BERRIES, LEMON BALM LEAVES, WHITE CHOCOLATE CRUMBLE

DARK CHOCOLATE TORTE

PASSIONFRUIT GEL, WHITE CHOCOLATE SORBET, PISTACHIO & RASPBERRY CRUMBLE

STEAMED ORANGE & WHISKEY SPONGE PUDDING

TOASTED OATS, RASPBERRY & HONEY CRANACHAN, BLOOD ORANGE VANILLA CREAM

RASPBERRY & VANILLA TARTLET

CHAMPAGNE MERINGUE, LEMON SORBET, FRESH RASPBERRIES & WHITE CHOCOLATE CRUMBLE, LEMON BALM LEAVES

70% DARK CHOCOLATE FONDANT

MELTING CHOCOLATE CENTRE, SEASONAL BERRIES, PASSIONFRUIT GEL, VANILLA ICE CREAM

CHAMPAGNE & STRAWBERRY PANNACOTTA (GF)

PINK PEPPERCORN MERINGUES, WILD STRAWBERRY ICE CREAM & BABY BASIL LEAVES

SPICED RUM GLAZED PINEAPPLE (GF)

COCONUT & LIME GEL, POMEGRANATE SEEDS, GINGER CARAMEL ICE CREAM, MALIBU MERINGUES

PISTACHIO & RASPBERRY BAKEWELL TART

BLOOD ORANGE, ROSE WATER CHANTILLY, POMEGRANATE SEEDS, FRESH MINT

BOWCLIFFE HALL MESS

TEXTURES OF MERINGUES, FRUIT COULIS, FRESH BERRIES, MANGO, PASSIONFRUIT, RASPBERRY & SORREL SORBET



TEA, COFFEE & CHOCOLATE TRUFFLES

PLEASE CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT FOR ALL. THOSE WITH DIETARY REQUIREMENTS WILL BE CATERED FOR SEPARATELY.

EVENING FOOD

CATERING FOR YOUR DAY GUESTS ONLY

DRY CURED BACON ROLLS

CHEESE & TOMATO TOASTIES (V)

CONES OF SKIN ON FRIES (£3.00 SUPPLEMENT)

CONES OF SWEET POTATO FRIES (£3.00 SUPPLEMENT)

BOWCLIFFE SLIDERS (£3.50 SUPPLEMENT)

MINI BURGERS GLAZED GRUYERE, CHEDDAR & YORKSHIRE BLUE CHEESE

HERB CRUMB HALLOUMI (£3.50 SUPPLEMENT)

RED CABBAGE SLAW, CHEFS SPICY SAUCE, TOASTED BRIOCHE BUN

PANKO CRUMBED CHICKEN (£3.50 SUPPLEMENT)

CAJUN MAYONNAISE, TOMATO, CRISP LETTUCE, TOASTED BRIOCHE BUN

CHEESE TABLE (£8.00 SUPPLEMENT)

4 SELECT AWARD WINNING CHEESES, CRACKERS, FIGS, GRAPES, CELERY, CHUTNEYS

ALL ADDITIONAL EVENING GUESTS WILL BE CHARGED AT £5.95 PER PERSON