



**BOWCLIFFE**

WEDDING MENU

ONCE YOU HAVE FINALISED YOUR WEDDING PACKAGE WITH YOUR CO-ORDINATOR, IT'S TIME FOR THE FUN TO BEGIN BY CHOOSING YOUR WEDDING MENU. – HOW EXCITING!

BELOW IS A WIDE VARIETY OF DELICIOUS STARTERS, MOUTH-WATERING MAIN COURSES, AND SCRUMPTIOUS DESSERTS. ALL YOU NEED TO DO IS CHOOSE ONE OF EACH COURSE TO WOW YOUR GUESTS TO BE SERVED ON YOUR SPECIAL DAY.

SHOULD YOU DECIDE TO UPGRADE YOUR WEDDING PACKAGE AND INCLUDE A FOOD ITEM LISTED WITH A SUPPLEMENT CHARGE, THIS WILL BE ADDED TO YOUR FINAL WEDDING INVOICE.

FOR OUR VEGAN MENU, PLEASE SPEAK WITH YOUR WEDDING CO-ORDINATOR.

# CANAPE RECEPTION

## CANAPE MENU

5 CHOICE CANAPE MENU – SERVED FOR 1-2 HOURS

### **MINI YORKSHIRE PUDDINGS**

HORSERADISH & STICKY BEEF, PARSLEY LEAF

### **BEETROOT MACARON (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 CAMEMBERT (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