



BOWCLIFFE HALL

# Wedding Menu

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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 be served on your special day.



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## Canape Reception

### COLD CANAPÉS

#### REUBEN CRISPBREAD

Lincolnshire poached cheese sauce, house pickles

#### WHIPPED CHICKEN LIVER '99'

Fig ketchup & pistachio crumb

#### YORKSHIRE BRESAOLA

IPA beer bread croute, goats cheese curd, balsamic pearls

#### DUKKHA-ROLLED RAGSTONE GOATS CHEESE BONBON

Sundried tomato chutney

#### CURED AND SMOKED TROUT

Yoghurt, pickled cucumber, brioche & keta

### HOT CANAPÉS

#### LOBSTER MAC 'N' CHEESE

Crispy mac 'n' cheese, butter poached lobster, black garlic aioli

#### PEKING DUCK

Slow cooked duck in a charcoal tartlet, hoisin sauce, cucumber & spring onion

#### FISH PIE

Whipped potato & salsa verde

#### OLD SPOT PORK SAUSAGE ROLL

Caramelised apple

#### PEPPERED FILLET OF BEEF

Fondant potato, bearnaise sauce

#### THYME-SCENTED YORKSHIRE PUDDING

Slow braised shin of beef, horseradish cream



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## Dessert Canapés

### DARK CHOCOLATE BROWNIE

ORANGE CRÈME FRAICHE AND RASPBERRY

### PAVLOVA

WHIPPED VANILLA CREAM AND SEASONAL FRUIT

### ESTATE APPLE CRUMBLE

CUSTARD

### CARAMELISED WHITE CHOCOLATE CHEESECAKE CONE

PASSION FRUIT CRISPIES

### STICKY TOFFEE PUDDING

BLACK SHEEP ALE TOFFEE SAUCE, CLOTTED CREAM

### SICILIAN LEMON MERINGUE TARTLET



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## Wedding Breakfast To Start

### TARTLET OF EAST COAST CRAB

Thermidor custard, Waldorf salad, burnt apple puree, brown crab cracker

### TWICE BAKED MONTGOMERY CHEDDAR SOUFFLÉ

Homemade Branston pickle, ampleforth cider glazed pear, celery & candied walnuts (V)

### HOISIN DUCK PANCAKES

Cucumber, coriander, lime & toasted peanuts

### NEW SEASON ASAPARGUS

Crispy local duck egg, chorizo & lovage

### KING PRAWN AND CRAYFISH COCKTAIL

Compressed & charred watermelon, cocktail sauce, gem lettuce, basil scented tomatoes

### LEEK AND POTATO SOUP

Leek ash crisps, comte welsh rarebit (V)

### CHICKEN LIVER PARFAIT JAMMIE DODGER

Melba toast cone, cherry gel, chicken skin crispies, nasurium

### DUKKAH ROLLED HERITAGE CARROTS

Coconut yoghurt, tabouleh, onion, kale & onion bhaji (VE)



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## Wedding Breakfast To Follow

### SLOW YORKSHIRE ALE BRAISED FEATHERBLADE

Dauphinoise potatoes, charred tender stem broccoli, star anise & orange glazed baby carrots, celeriac puree, braising jus

### FISH 'N' CHIPS

Skrei cod with a parsley & lemon crust, lyonnaise potatoes, minted pea puree, warm tartare

### TEXTURES OF CAULIFLOWER

Roasted cauliflower steak, cauliflower puree, tempura cauliflower, lilliput capers, golden raisins, tahini sauce (VE)

### ROSEMARY AND GARLIC SCENTED SHOULDER OF LAMB

Sardalaise potatoes, cimi di rapa, crispy lamb belly, roasted butternut puree, lamb jus

### MALT AND YEAST ROASTED CELERIAC

Spelt & nettle risotto, mizo glazed king oyster mushroom & warm tunworth cream (V)

### CHICKEN WELLINGTON

Teriyaki glazed baby parsnips, smoked pancetta, cream parsnip & local honey puree, grelot onions, roasted chicken jus

### SLOW COOKED BEEF FILLET

Truffled pomme anna, mushroom ketchup, beef cheek bonbon, trumpet mushrooms,  
chicken fat roasted purple carrot, barbecue sauce (£8.50 supplement)

### PAN SEARED SEA TROUT

Broccoli puree, broccoli cous cous, confit blue potatoes, pickled raisins, bronze fennel

### PIG ON A PLATE

Slow cider braised belly pork, Doreen's black pudding croquette, celeriac remoulade, glazed pig's cheek on  
potato & mustard puree, mini toad in the hole with creamed savoy cabbage & smoked bacon



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# Wedding Breakfast To Finish

### **DARK CHOCOLATE & JAFFA ORANGE DELICE**

Brown sugar orange sponge cake pieces, Jaffa orange jellies, cocoa tuille

### **CRUNCHY NUT PANNACOTTA**

Toasted cornflakes, crystallised peanut & cinnamon leaf

### **APPLE CRUMBLE TACOS**

Brown butter whipped vanilla cheesecake, crumble topping, spiced calvados syrup

### **STICKY TOFFEE PUDDING**

Salted caramel sauce, Timothy Taylor's ice cream

### **RUM-GLAZED BARBECUED PINEAPPLE**

Coconut mousse, toasted coconut & rum baba

### **BANOFFEE CHEESECAKE**

Salted caramel and caramelised bananas

### **WHITE CHOCOLATE AND FREEZE-DRIED RASPBERRY MAGNUM**

Thyme roasted mulled nashi pears, medjool date puree, hazelnut & heather honey

### **CLASSIC LEMON TART**

Confit lemon, creme fraiche, blackberry sorbet & lemon sorbet

### **A SELECTION OF LOCAL CHEESE**

Muscat grapes, homemade fruit cake, crackers, celery & apple