



BOWCLIFFE HALL

Dinner Menu

Please choose one starter, one main course, and one dessert.

Any dietary requirements will be catered for separately.



BOWCLIFFE HALL

Dinner Menu

To Start

HOME-CURED AND SMOKED LOCAL DUCK

Glazed Pear, Kohlrabi Tagliatelle, Duck Scratchings

GRILLED CORNISH MACKEREL & SEAWEED TARTARE

Sweet & Sour Beetroot, Beetroot Puree, Sea Lettuce

TEXTURES OF ARTICHOKE (V)

Butter Roasted Globe & Violet Artichoke, Girolle Mushroom, Confit Button Onion,
Jerusalem Artichoke Puree & Watercress

HAND DIVED KING SCALLOPS

Pea Puree, Podded Peas, Iberico Ham, Scallop Roe Foam

TARTARE OF VENISON

Bone Marrow Salsa, Haggis Scotch Egg, Pickled Radish, White Peach Flavours

SALT-BAKED CELERIAC (VE)

Charred Leek, Creamed Trumpet, Hazelnut & Apple

COPPER MARAN (V)

Truffled Coddled Egg, Creamed Forest Mushroom,
New Season Asparagus, Barncliffe Brie Toastie

PRESSING OF SMOKED HAM HOCK

Fried Quail's Egg, Pineapple Gel, Piccalilli, Chicken Skin Scratchings



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To Follow

ROAST TURBOT

Beurre Noisette, Langoustine Fritters, Pommes Parisienne, Roast Chicken Sauce, Brown Shrimps & Cavelo Nero
(£8.50 SUPPLEMENT)

HERDWICK LAMB AND BRAISED SHOULDER

Crispy Sweetbread, Wild Garlic, New Season Peas, Jersey Royals

DRY-AGED FILLET OF YORKSHIRE BEEF

Sticky Braised Beef Cheek, Confit Onion & Horseradish Spring Roll, Swede Puree,
Charred Hispi Cabbage, Bordelaise Sauce
(£8.50 SUPPLEMENT)

HEATHER HONEY GLAZED DUCK BREAST

Duck Leg Croquettes, Caramelised Chicory, Dauphinoise Potatoes & Cherry

OLD SPOT PORK BELLY

Bridlington Lobster, Cep Cannelloni, Queen Kale, White Turnip & Apple

LINE CAUGHT SEABASS

Smoked Pork Jowl, Parsley Root Puree, Wild Garlic Macaroni, Mussel Mariniere

PROVENCALE VEGETABLE AND GOATS CHEESE PITHIVIER (V)

Piperade of Peppers, Black Olive Crumb, Charred Tenderstem Broccoli

BRAISED BROCCOLI STEM AND BARBECUE TERIYAKI FLORETS (VE)

Toasted Nori, Preserved Lemon, Smoked Almonds



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To Finish

A TASTING OF CHERRIES

Cherry Frangipane, Cherry Sorbet, Cherry Gel with Fresh Cherries & Almond Brittle

PEAR & ANISE TARTE TATIN

Whipped Creme Normande, Salted Caramel & Apple Blossom

PEANUT PARFAIT

Raspberry Preserve, Whipped Peanut, Jelly Sandwich

GRANNY SMITH APPLE PARFAIT

Apple Pecan Granola, Eucalyptus Honeycomb, Green Shizo Sugar

BRIOCHE FRENCH TOAST

Roasted Milk & Banana Cream, Banana Crisp & Toffee

GUANAJA DARK CHOCOLATE FONDANT

Yuzu Popcorn, Dulce Chocolate Ganache, Pineberries

WARM SPICED ECCLES CAKE

Yorkshire Blue Cheese Ice Cream, Frozen Grapes & Port

£65.00 PER PERSON

TEA & COFFEE

Bowcliffe Chocolates

(£3.50 SUPPLEMENT)