



BOWCLIFFE HALL

CHRISTMAS

TO START

PRESSED LOCAL PORK TERRINE

APPLE AND RHUBARB CHUTNEY, TOASTED SOUR DOUGH CROUTES, SALT AND VINEGAR SCRATCHINGS

BEETROOT-CURED SALMON

CITRUS CRÈME FRAÎCHE, SOURDOUGH CROUTES, BURNT APPLE AND BEETROOT GEL

FRENCH ONION SOUP

MELTING GRUYÈRE & THYME CROUTONS

HONEY-GLAZED FRENCH GOATS' CHEESE

HOME-DRIED TOMATO AND FENNEL SALAD



TO FOLLOW

FREE-RANGE TURKEY LEG AND BREAST

PORK, CRANBERRY AND CITRUS STUFFING, ROASTED WINTER ROOT VEGETABLES, PIGS IN BLANKETS,
BLACK TRUFFLE BREAD SAUCE

LAUDALE ESTATE VENISON

SWEET POTATO DAUPHINOISE, ROASTED WINTER ROOT VEGETABLES, KALE CRISPS, SLOE GIN SAUCE

ROASTED COD

WHITE BEAN CASSOULET, SALSA VERDE

BUTTERNUT SQUASH AND SAGE RAVIOLI

ROASTED CHESTNUTS, GOATS' CHEESE CREAM, AGED BALSAMIC



TO FINISH

CLEMENTINE SPONGE PUDDING

GINGER BREADCRUMB, SPICED GINGER PLUM SORBET, ORANGE JELLY

BOWCLIFFE HALL CHRISTMAS PUDDING

RUM BUTTER SAUCE

DARK CHOCOLATE YULE LOG

CHOCOLATE GANACHE, VANILLA CHANTILLY CREAM

ENGLISH AND CONTINENTAL CHEESES

OAT CAKES, CHUTNEYS

£3.50 SUPPLEMENT OR £8.50 AS AN ADDITIONAL COURSE

£24.95 TWO COURSES

£29.95 THREE COURSES