

## Bowl Food

Our bowl food menu has been created using customer favorites and classic dishes.

Presented elegantly to suit your occasion, perfect when standing is key to the event.

We normally recommend 3-5 bowls per person, but happy to tailor a service to align with your event.



## Meat

### Lamb Tagine

opulent Middle Eastern spices, couscous, coriander, mint yoghurt

### Chicken Korma

coconut, ginger and coriander, basmati rice, naan bread

### Sausage Bon Bons

buttered mash, sweet onion gravy, garden peas, wilted kale

### Slow Braised Chuck Steak Chilli

basmati rice, crispy nachos, crème fraiche, smashed guacamole

### Chicken Kiev

chive mash, sautéed peas

### Korean Pork Bulgogi

steamed rice, kimichi

## **Fish**

### **Posh Fish Pie**

prawns, smoked haddock, cod, minted pea puree, mature cheddar mash

### **Fritto Misto di Pesce con Risotto**

supplement.£1 lemon risotto, mixed fried seafood

### **Malaysian Prawn Curry**

chili, lemon grass, coconut, egg noodles, coriander and ginger

### **Fish n' Chips**

ale battered cod, triple cooked chips, tartare, minted pea puree

### **Cod**

samphire, braised tomato aubergine, bacon and hazlenut crumb

## Vegetarian / Vegan

### **Parmigiana di Melanzana**

roast aubergine, basil tomato, parmigiana, mozzarella, basil shard

### **Roast Cauliflower**

smoked cheddar sauce, pickled leeks and pumpkin seeds

### **Pakora and Chana Masala (VG)**

red onion and spinach pakora on braised chick peas

### **Garden Pie (VG)**

puy lentil, carrots, spinach, sweet potato

### **Bang Bang Cauliflower Popcorn (VG)**

sticky sweet and sour, spring onion torched pineapple

### **Wild Mushroom Orzo Risotto**

truffle oil, ricotta

## Cold

### Grilled Peach (V)

buffalo mozzarella, prosciutto, slow roast tomato, basil puree and shard

### Beetroot (VG)

Heritage beetroot, almond pesto, Braeburn apple, frize, candied walnut

### Brazilian Sirloin

chimichurri, baby gem, balsamic, red onion, torched cherry tomato

### Poached Salmon

toasted almonds, pea puree, buttered spinach, lemon gel

### Miso Glazed Salmon

Japanese cucumber salad

## Desserts

### Blueberry Fool

Chantilly, blueberries, vanilla

### Eton Mess

meringue, whipped cream, mixed berries, mint

### Melon pots (VG)

melon, fresh berries, mint, mango coulis

### Chocolate Sundae

flaked almonds, brownie, vanilla Chantilly, berry coulis

### Biscoff Cheesecake

raspberry compote

### Pistachio Trifle

seasonal fruit, sponge, pistachio cream

## Price List

*To include: crockery, cutlery, set up, staff and service*

### Bowl Food

3 x assorted bowls	£27
4 x assorted bowls	£32
5 x assorted bowls	£39

*Priced per person and subject to VAT*