

Bowl Food Menu

Minimum 50 guests

Choice of 4 bowls - £26.25 per person

Choice of 6 bowls - £32.50 per person

Choice of 8 bowls - £35.75 per person

Vegetarian

Grilled goat's cheese and wild rocket salad, apricot and mustard seed chutney
Borlotti bean and grilled radicchio with shaved Reggiano cheese
Heirloom tomato bowls with aged balsamic and herb sea salt
Chargrilled Provençal vegetables with Champagne vinegar dressing and cold pressed oil
Baked potato salad with grain mustard, pickled cabbage and sour cream
Yellow vegetable curry with coriander rice and tamarind dressing
Courgette and pumpkin risotto with thyme crumbs
Three bean and tomato chilli, corn bread and avocado purée
Baked squash with oven roasted feta, toasted almonds and chilli
Grilled mushrooms and toasted pine nuts with corn meal porridge and parsley salsa

Fish

Crayfish and shaved fennel salad with broad beans, lemon and dill
Seared tuna tartare with exotic fruit salad, jalapeno and coconut water dressing
Grilled peri peri prawns on green mango, papaya and toasted peanut salad
Smoked haddock, black pudding and quail egg salad, frisée lettuce and toasted sourdough
Salmon ceviche marinated in lemon and parsley with green beans
Smoked eel and bacon potato cake, pea shoot salad and saffron aioli
Miso baked cod fillet with shitake mushroom, seaweed and wild rice
Sustainable fish pie with peas, boiled hens egg and potato galette
Grilled squid, chorizo and tomato rice stew
Scallop ceviche, watercress purée and pickled cucumber

Meat

Pork rillettes with grilled focaccia and pickled vegetables
Smoked duck breast and mango salad with lime chilli and coriander
Grilled merguez sausage on herbed bulgur with roasted red pepper coulis
Chicken and leek casserole with crumbed Welsh cheese
Lamb cutlet with rosemary and garlic potato, parsley salsa
Steak and kidney pie with puff pastry disc
Slow roast pork belly with spicy plum sauce and toasted sesame
Lamb casserole with black olives and oregano on garlic mash
Grilled peppered beef with rocket and parmesan shavings and aged balsamic
Thai chicken curry, scented rice and bean shoot salad
Russian beef stew with paprika, sour cream and cornichons

Please note that all prices quoted are exclusive of VAT at the current rate