

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