

Bowl Food Menu

The minimum number of bowls required is seven per person

Cold Bowl Selection

At £7.50 plus VAT per bowl

Mixed seafood salad with mange tout and coriander
Crayfish cocktail with asparagus and spring onion
Roast salmon Caesar salad
Smoked salmon, beetroot and roast pumpkin
Smoked chicken, celery, apple and walnut
Bocconcini, sun blush tomatoes, avocado and basil
Chicken, artichoke, red onion, parmesan and chicory
Feta cheese, roast pepper, sun blush tomatoes and lettuce
Grilled haloumi, asparagus, roast courgettes, pine kernel
Broccoli, sun blush tomatoes, pepper and roast aubergine, roasted almond flakes

Hot Bowl Selection

At £8.50 plus VAT per bowl

Chicken Thai green curry with rice
Chicken korma with pilaf rice
Lamb kebab with Bombay potatoes
Fricasee of chicken with garlic and parsley potatoes
Pork medallion with olive oil mashed and onion confit
Confit of duck with bean ragout
Fish pie with mash
Beef medallion with horseradish mash and jus
(£2.50 plus VAT per bowl supplement)
Chili con carne with coconut rice
Lamb rump with roast winter vegetables, lamb jus
(£2.50 plus VAT per bowl supplement)
Pork with mushroom sweet potatoes mash
Sea bass fillet with stir fried noodles
Prawns curry with rice
Salmon fillet, spinach and tomatoes, butter sauce
Roast cod fillet, roast potatoes with chorizo
Slow cook lamb with roast turnip and carrot
Duo of scallops and prawns with mushroom courgette and pumpkin
(£3.00 plus VAT per bowl supplement)
Perch fillet on crushed potatoes and black olives, cream sauce
Fillet of plaice with crushed new potatoes with lemon butter sauce
(£2.00 plus VAT per bowl supplement)
Lentils with tomatoes, spinach and Chantenay carrots
Wild mushrooms stroganoff with rice
Spinach and ricotta tortellini with tomato sauce and mozzarella
Cauliflower and aubergine, cheese sauce gratin
Mediterranean vegetable couscous

Dessert Bowl Selection
At £7.00 plus VAT per bowl

Dark chocolate mousse
Coconut panna cotta with passion fruit jelly
Chocolate brownie with Orley ganache
Vanilla panna cotta on almond sponge
Banana and vanilla Chantilly on crumble base
Fruit salad
Mango posset with exotic jelly
Blackberry mousse with coconut meringue
Chestnut and mandarin mousse with almond sponge and mandarin jam