

the BOWL FOOD

Each bowl is priced at £4.50 and we recommend 5 bowls per person for a good meal. All prices are plus VAT at the standard rate

Bowl food is a great informal way to feed your guests

Food is circulated through your guests in individual bowls which can be eaten without sitting

MEAT DISHES

Sous Vide fillet of beef with straw chips and roasted cherry tomatoes and hollandaise

Braised beef cheek with celeriac puree crispy shallots and roasted garlic jus

Slow roasted fillet of beef with butter mash, asparagus & béarnaise sauce

Braised belly pork with vanilla mash and apple and vanilla puree

Roast Peking duck with miso noodles and coriander

Bangers and mash dingley dell sausages, butter mash and rich jus

Chargrilled chicken, butterbean & pancetta casoulette with gremolata

Chicken and mushroom pie new potatoes and curly kale

Pulled pork buns with Asian slaw and sweet potato wedges

24 hour roasted duck thigh with maple and star anise served over pad Thai noodles

Pork Raman noodles with beetroot eggs

Sothorn fried chicken with sweet potato chips and chilli, honey mayo

Pulled beef wraps with Asian slaw and spicy rice

Beef ribs with Korean dip and spicy rice

Mini beef burgers with chipotle sauce and straw chips

Roasted lamb rump, minted new potatoes, braised leeks and a rosemary gravy

Steak skewers of with Chunky chips and béarnaise sauce

Seared duck, watercress, cashew nuts and watermelon tossed in a quince dressing

Spicy southern fried chicken with thin fries and honey mayo

Blackened Cajun salmon with spicy rice

Pulled pork baps with spicy slaw and barbeque sauce

Boneless baby back ribs with herby salad

Jambalaya with fried egg plant, chic peas and zucchini (V)

Creole shrimp with braised rice

Beef gumbo with jacket wedges



ULTIMATE BURGER

Beef Pattie with cheese, mushroom, onions, sweet bell peppers, burger sauce and mayo in a brioche bun and straw fries

FISH DISHES

Sesame and wasabi crusted salmon fillet with coconut soba noodles

Seared tuna, with warm salad nicoise

Roast salmon, crushed peas, coriander cress & pomegranate vinaigrette

Lime and coriander battered monk fish with chilli salt chips and pea puree

Seared sea bass with crushed new potatoes and basil dressing

Pan fried red snapper on sweet potato mash and creamed spinach

Garlic tiger prawns, parsley and fresh tomato on parpadelli pasta

Asian-spiced crab and salmon fritters with mango, coriander, chilli and lime salsa

Luxury fish pie of smoked haddock, prawn, salmon and spinach topped with cheesy mash

Tandoori cod fillet with butter rice and mango raita

Prawn risotto with nasturtium butter, tarragon and orange

Scallops, pea puree, fried chorizo and a rich port glaze

Pan seared scallops, black pudding, apple puree and peas

VEGETARIAN DISHES

Cous cous salad with garlic roasted plum tomatoes & rocket

Warm salad of roasted beetroot, shallots and gorgonzola toasted pine nuts

Pesto, spinach and sun-dried tomato gnocchi freshly grated parmesan

Sweet potato, courgette and aubergine tagine with harissa dressing

Grilled Halloumi, red onions, peppers and courgette salad with chickpea

Puntalette pasta tossed in a tomato reduction with baby artichokes, black olives and basil

Chickpea and root vegetable tagine on couscous finished with coriander and fresh chilli

Pea and feta risotto with smoked paprika cream



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SALADS

Butternut and rocket salad with pomegranate
Quinoa, fennel and poached egg salad
Goats cheese, beetroot, carrot and pumpkin seed salad
Farro with harrisa roasted peppers and purple basil
Khorasan with pomegranate, feta and coriander

DESSERTS

Vanilla bread and butter pudding with marmalade ice cream
Mini chocolate and baylies pots
Crème brulee with raspberry compote
Pink grapefruit posset with chocolate and beetroot ganache
Strawberry and basil panacotta
Mini lemon meringue tarts
Shmore tarts

