

Bowl Food Menu 2017

Cold Bowls

Beetroot Cured Salmon with Wild Rice and Coriander Minted Dressing

Tuna with Quinoa and Butternut Squash Salad, Red Pepper and Lemon Balm

Char Grill Chicken Caesar Salad with Croutons and Anchovies

Summer Asparagus with Peas-Broad Beans, Feta Cheese and Basil Beurre Blanc

Vintage Prawn Cocktail, Heritage Tomato Jelly, Avocado, Cox Apple

Spiced Duck Leg Salad, Orange, Pomegranate, Fennel and Kohlrabi

Spicy Beef Salad with Asia Vegetables, Glass Noodles and Peanut Brittle

Coronation Chicken, Giant Tabbouleh Salad, Mango and Pickled Carrots

Heritage Beetroot Salad, Candied Walnut, Oyster Leaf and Goat Cheese Curd

Mixed Cress Salad, Bocconcini, Tomato, Olives, Ciabatta

Hot Bowls

Chilli Corn Carne with Basmati Rice and Minted Yoghurt

Thai Green Chicken Curry with Sticky Coconut Rice

Wild Mushroom Risotto with Parmesan and Truffle Oil

Squid and Chorizo Paella with Peas and Saffron

Pork Belly with Creamy Mustard Mash and Caramelised Apple

Lamb Kofta with Orange Chickpea and Mint Pesto

Beer Battered Fish'n'Chips with Peas and Tartar Sauce

Mini Steak and Ale Beef Pie with Puff Pastry

Stir Fry Chicken with Sesame Wok Vegetable and Soya

Mushroom Gnocchi with Rocket Pesto and Tarragon Truffle Butter

Dessert Bowls

Lemon Meringue Cone, Lemon Curd

Homemade Churros with Vanilla Custard and Strawberry Coulis

Raspberry Marshmallow, Pomegranate and Rose Water Cream

Tiramisu, Vanilla Mascarpone, Valrhona Chocolate

Eton Mess, Sussex Strawberries, Meringue, Vanilla Cream

Rum and Raisin Semoulina Indulgence, Clotted Cream, Bee Pollen

Please Choose Five Bowls to Create the Perfect Menu for your Event

£29.50 per person

Additional Bowls £3.95 each

Maximum of 7 Bowls