

BOWL FOOD

Four bowls | £31.50 pp

Minimum 20 persons. As this item may require a suitable kitchen or service area, please call to make a booking. Additional bowls are £6.96pp

Crispy Barbary duck leg, shredded Chinese cabbage, peppers, bean shoots & plum dressing

Shredded sesame chicken, spiced tricolour couscous with cherry tomato, pine nuts & fresh coriander

Teriyaki beef, bean shoot & noodle stir-fry with fresh baby basil

Pressed ham hock, mustard lentils & baby spinach

Sweet chilli spiced tiger prawns with stir-fried rice noodles, chillies, shallots & fresh coriander

Poached fillet of salmon, beetroot & fennel salad with a watercress crème fraîche

Charred mackerel, horseradish & dill new potatoes, lemon, caper & shallot dressing

Smoked trout, fennel slaw, English watercress dressing

Beet salad with smoked goats' cheese, toasted walnuts & a pesto drizzle (V)

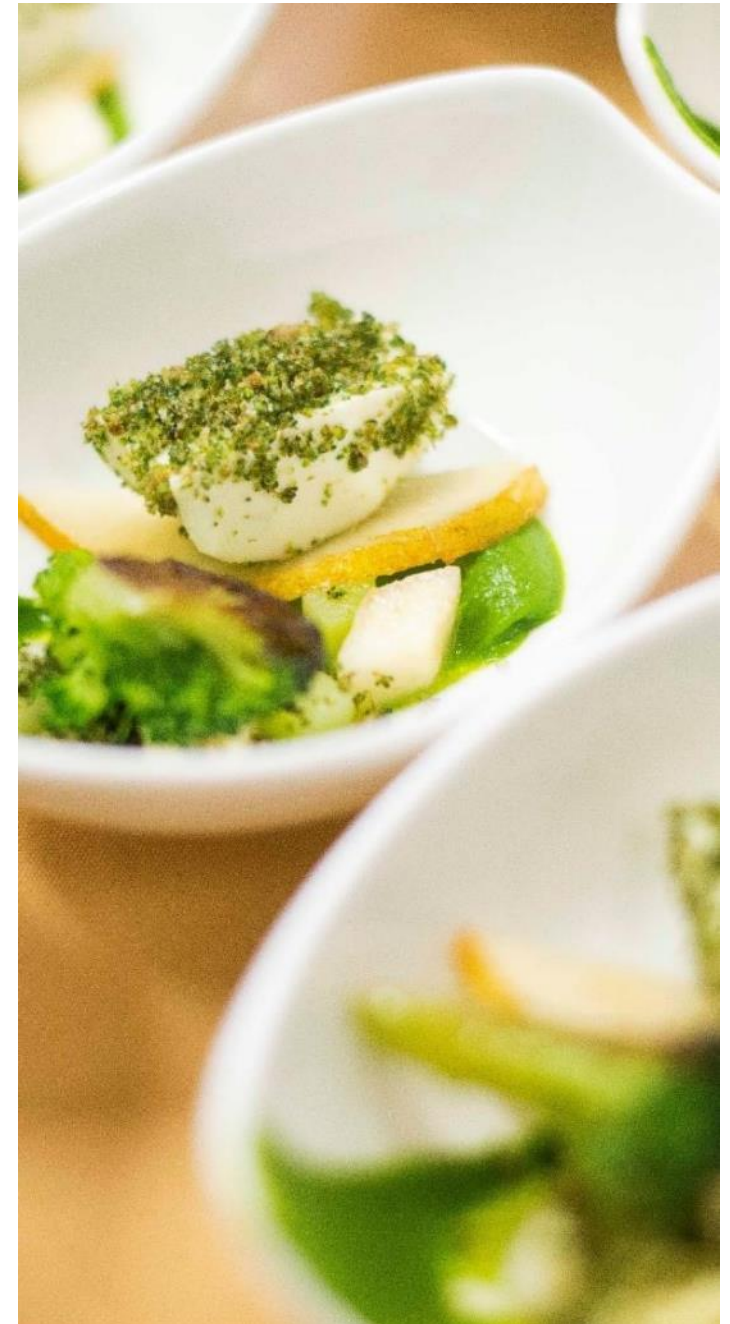
Herb marinated halloumi, roasted pepper spiced Israeli couscous, chill jam (V)

Roasted pumpkin, mangetout & cherry tomato salad topped with pumpkin seeds (VG)

Orzo pasta tossed with artichokes, semi-dried tomatoes, olives, little mozzarella, rocket leaf & virgin oil (V)



Suitable for: (V) Vegetarian | (VG) Vegan



BOWL FOOD

MINI MAINS

- Catalan chicken stew with crispy herb diced potatoes
- Aromatic Thai green beef curry with lemon & ginger rice & baby Thai basil
- Cumberland sausage & colcannon mash with onion jus
 - Seared sea bass, orzo pasta & salsa verde
- Chargrilled harissa salmon, lemon Israeli couscous
- Pan-fried gnocchi in a roasted tomato & garlic sauce with spinach & baby mozzarella (V)
- Thai red vegetable curry on coriander infused jasmine rice (V)
- Artichoke, wilted rocket & hazelnuts risotto (V)

DESSERTS

- Pimm's jelly jars with mixed summer fruits (V)
- English roasted rhubarb & apple crumble served in a china ramekin (V)
- Orange scented chocolate brownie fool with orange crisp (V)
- Light passion fruit panna cotta with micro mint cress (V)
 - Lemon curd, blackberry & blueberry Eton mess (V)
- Coffee infused crème brûlée with shortbread biscuit (V)



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