

BOWL FOOD

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D E S S E R T P E R P E R S O N
M I N . 2 0 G U E S T S

Hot

Maize fed chicken and wild mushroom fricassee
Lamb moussaka
Fennel roasted pork belly
Chicken tikka masala with pulao rice
Thai prawn curry, udan noodle
Crispy green pea risotto cake, candied pepper (v)
Gnocchi bound in a smoked oak cheddar and leek cream sauce (v)
Mattar Paneer with saffron rice (v)

Cold

Sticky pork, Japanese daikon salad
Maple glazed salmon, potato and dill salad
Chicken Caesar
Tuna nicoise
Rare roast beef, celeriac remoulade
Roasted squash, pepper and curried chickpea (v)
Bocconcini, tomato skewer, roasted pepper riso (v)
Compressed watermelon, feta and basil (v)

Dessert

Rhubarb and custard
Baked mango yogurt
Traditional English trifle
Summer berry clafoutis
Sticky toffee, caramel ice cream
Dark chocolatine, candied kumquats
Coconut and mango fried egg
Warm cinnamon doughnut holes, chocolate ganache

All prices are per person and exclude VAT

All menus subject to availability.

If you require allergen information please contact a member of staff.

All guests dietary requirements must be provided at least 6 full working days prior to the event start date- dietaries provided after this time will not be catered for.

Please be aware we have a nut and gluten production kitchen so we cannot guarantee no cross contamination.

