

BOWL FOOD

Minimum order of 20 portions.

4 bowls per person

£23.50

6 bowls per person

£28.50

Once you have selected how many items you would like, the chefs will create a menu using seasonal favorites. However, if you would like to hand pick your menu please advise your co-ordinator. Below are some examples of our options:

Hot meat

Wild mushroom guinea fowl croquet with sherry cream sauce

Slow cooked belly of pork with cauliflower textures

Panfried duck breast, dauphinoise cherry jus

Cold meat

Slow cooked rubbed fillet tail with chili and celeriac rémoulade

Pressed ham hock terrine, sweet potato, pickled carrots and tahini yogurt

Smoked duck breast, chorizo, butter bean and roasted tomato hollandaise

Hot fish

Herb crusted salmon, warm mayo, baby potatoes and winter greens

Prawn masaman curry and sticky coconut jasmine rice

Seared market fish, braised leeks and potato purée

Cold fish

Seared tuna Niçoise, crispy noodle, mixed vegetables

Confit salmon dressed ribbons & crushed minted peas

Picked crab and chive tians with horseradish mayonnaise cucumber gel

Desserts

Traditional tiramisu

Baileys crème brûlée

Chocolate and orange cake with crème anglaise

Peach cobbler with clotted cream ice cream



Hot meat free

Wild mushroom, stroganoff with wild rice and truffle

Winter pearl barley Wellington with creamed leeks

Breaded halloumi, fruited couscous and roast cherry tomato fondue

Cold meat free

Roast vine tomatoes, torn mozzarella, borlotti bean, olives and roast balsamic onions

Spinach and squash raviolis with rocket pesto

Cauliflower textures with cracked wheat watercress

Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change