

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 for you using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. Below are some examples of our options:

Hot meat

Smoked Hertfordshire chicken breast with gnocchi, rocket cress & mustard cream

Rosemary crusted Romney Marsh lamb with cannellini broth & pea purée

Slow cooked Norfolk belly of pork, airated pork crackling, vegetable purée

Cold meat

Pressed Kent ham hock terrine with pickled cauliflower, parsley oil & baby potato salad

Rare Dexter beef with horseradish & celeriac remoulade

Cajun spiced ballotine of corn fed chicken with sweet potato, chive & scotch bonnet

Hot fish

Confit Scottish salmon with caper, asparagus, jersey royals & chive lemon hollandaise

Prawn & blue mussel green curry with coconut scented rice

Poached market fish with saffron, spinach & tomato consomme

Cold fish

Beetroot cured gravadlax of salmon with crème fraîche, rye crust & charred beats dressed with lemon oil

Chargrilled tuna, soft egg salad with olive crumb ciabatta croute

King prawn salad of sweet potato noodles & sesame with a sweet soy chilli dressing

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt

Steamed chocolate sponge, chocolate sauce & orange cream

Spring Eton mess



Hot vegetarian

Breaded halloumi with scented olive & artichoke couscous

Wild foraged mushroom, truffle, pearl barley with basil oil & pasmesan shard

Sag paneer with saffron yoghurt & poppadum's

Cold vegetarian

Torn buffalo mozzarella, heritage tomato & olive salad with avocado

Charred cauliflower salad with Kent asparagus & confit tomato

Breaded poached egg with cannellini beans & rocket cress

Kindly note that all prices quoted are per person and are exclusive of VAT