

Bowl food

Minimum 20 people

4 bowls - £27.95pp

6 bowls - £32.50pp

Meat

Dexter beef shin croquette, carrot puree, smoked mash, rich madeira sauce

Slow cooked pressed belly of pork, roast jersey potato, sour apple puree

Guinea fowl, cauliflower textures, root veg hash

Pressed ham hock terrine, garden pea and new potato salad

smoked chicken, fine beans salad, tarragon mayonnaise

Fish

Roasted teriyaki salmon, sesame pickled cucumber, radish, sticky rice

Seared turbot supreme, creamy buttered mash, lemon butter sauce

Hot smoked salmon, pearl barley, mung beans and pea shoots, lime crème fraîche

Seared scallops, fondant potato, crispy savoy cabbage, miso butter

Yellowfin tuna niçoise, soused carrots, soft quail eggs herb caper

Vegetarian

Wild mushroom and truffle stroganoff, scented rice with sliced baby gherkins set sour cream

Sun blush tomato arancini, stuffed with buffalo mozzarella topped and spinach mascarpone

Pumpkin and black olive tagliatelle, ricotta, pecorino croute

Roast plum tomato, borlotti bean, shallot vinaigrette

Bar marked halloumi, bulgur wheat, pomegranate, rocket and pine nut pesto, focaccia croute

Dessert

Butterscotch pudding served with gianduja cream and brown sugar sponge

tiramisu (choose from limoncello or traditional flavour)

Chocolate mousse served with orange compote, coconut crumble and chocolate sauce (ve gf nf)

