

BOWL FOOD

Minimum order of 20 portions.

4 bowls per person

£22.50

6 bowls per person

£27.50

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

Free-range corn-fed chicken, wild mushroom, braised rice and butter sauce

Rosemary roast rump of lamb, pomme purée, garden peas and jus

Maple glazed pork belly, Pommes Anna, caramelised apple purée and pork liquor

Cold meat

Roast sirloin of beef, shallot purée, broad beans and rosemary jus

Persian marinated pork, sweet potato, pickled carrots, Tahini yoghurt

Poached Sutton Hoo chicken, chorizo, butter bean, roasted tomato hollandaise

Hot fish

Marsala spiced salmon, sweet & sour chickpeas, red onions and yoghurt

Prawn Penang curry with sticky jasmine rice

Roasted market fish, pomme purée, sea vegetables and chive beurre blanc

Cold fish

Seared tuna Niçoise, crispy noodles and mixed vegetables

Poached salmon, courgette ribbons, crushed minted peas

Teriyaki mussels, pak choi and sesame seeds



Hot vegetarian

Wild mushroom, tarragon risotto and parmesan shard

Paneer Madras, basmati rice, yoghurt dressing

Breaded halloumi, fruit couscous and roast cherry tomato fondue

Cold vegetarian

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

Korean bibimbap, soft boiled egg with chilli dressing

Pickled raspberry cauliflower, cracked wheat and apricot

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt

Spring Eton mess

Steamed chocolate sponge, chocolate sauce and orange cream

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