



Bowl Food Menu

All served Hot

Scallop, Chorizo & Potato Pie

Stir Fried Chicken with Baby Bok Choy, Oyster Mushrooms & Soy

Mini Chicken, Mushroom & Leek Pies

Lamb Tagine with a Char Grilled Vegetable Couscous

Tiny Lamb Cutlets with a Minted Pesto Mash & Redcurrant Sauce

Kashmiri Lamb on a Saffron & Cardamom Pilaf

Cannon of Lamb with a Cassoulet of Beans with a Sun Dried Tomato Pesto

Slow Cooked Pork Belly with Creamy Mustard Mash, Caramelised Apples & Thyme Jus

Baby Sausage & Colcannon Mash with Shallot Gravy

Baby Shepherd's Pies

Scallop, Chorizo & Potato Pie

Thai Green Chicken Curry with Sticky Rice, Chilli & Ginger

Thai Red Prawn Curry & Sticky Coconut Rice

Beer Battered Pollock & Chips served with a Minted Pea Puree

Truffle & Wild Mushroom Risotto with shavings of Grana Padano, Truffle Oil & Cracked Black Pepper

Mushroom Ravioli with Butter & Sage, Topped with Deep Fried Sage & Grana Padano Shavings

Homemade Pumpkin Ravioli with a Sage Butter & Toasted Pine Nuts

Risotto of Asparagus, Broad Beans, Fresh Peas with Fresh Mint & Basil finished off with Lemon & Grana Padano Shavings

Hot Smoked Salmon, Pea Puree, Lobster Oil & Lemon Dressing

Prices quoted exclude VAT at current rate and prices based on minimum of 10 people



Bowl Food Menu

Desserts

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream

Plum Trifle Verrines

Cranberry & Candied Orange Eton Mess

Chocolate & Hazelnut Mousse with Lemon Crumble & Mini Marshmallows

English Rhubarb & Vanilla Pana Cotta with Rhubarb Crisp & Almond Shortbread

Sticky Toffee Pudding with Butter Scotch Ice Cream

Limoncello Curd Mousse Pistachio Biscotti

Chocolate Torte Squares with Chestnut & Espresso Mascarpone

Autumn Fruit Crumble Anglaise

Tipsy Cake with Custard

Prices quoted exclude VAT at current rate and prices based on minimum of 10 people