



Bowl Food Menu

All served Hot

Each Bowl costs £6.95 and we recommend 2 bowls per person

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

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

Baby Sausage & Colcannon Mash with Shallot Gravy

Thai Green Chicken Curry with Sticky Rice, Chilli & Ginger

Thai Red Prawn Curry & Sticky Coconut Rice

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

Sweet Potato Falafel with herbed coucous and natural yoghurt (V)

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

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

Desserts

Each dessert costs £4.50 per bowl

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream

Cranberry & Orange Eton Mess

Chocolate & Hazelnut Mousse with Lemon Crumble & Mini Marshmallows

Vanilla Pana Cotta with & Almond Shortbread

Sticky Toffee Pudding with Butter Scotch sauce & vanilla cream

Chocolate Brownie Squares with Chestnut & Espresso Mascarpone

Autumn Fruit Crumble Anglaise

Bakewell slice with Custard

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