

# Bowl Food Menus

(All prices are subject to VAT)

**Based on a minimum of 30 guests**

**Additional bowls available – price per person** **£4.00**

**Bowl Food** **£20.00**

Please choose 4 from the following

## Savoury - Hot

Slowly Braised Beef, Gratin Dauphinoise, Bourguignon Garnish (gf)  
Sweet Chilli Glazed Belly of Pork, Egg Fried Rice, Asian Greens (gf)  
King Prawn Stir Fry, Soft Egg Noodles, Soy and Teriyaki Reduction  
Pork and Leek Sausage, Colcannon, Onion Gravy  
Catch of the Day Fish Pie, Puff Pastry Fleuron  
Lamb and Root Vegetable Hot Pot topped with Goose Fat Parmentier Potatoes (gf)  
Lemon and Thyme Chicken, Buttermilk Mash, Creamed Leeks (gf)

## Savoury – Cold

Cajun Salmon Caesar Salad  
Classic Greek Salad (v) (gf)  
Roast Duck and Noodle Salad

## Dessert

Dark Chocolate Mousse, Berry Compote (v) (gf)  
Pear and Plum Compote, Biscotti Crumb (v)  
Bailey's and White Chocolate Shot Glass Crème Brûlée (v) (gf)  
Brioche Bread and Butter Pudding, Raisin Anglaise (v)

**Premium Bowl Food** **£24.00**

Please choose four from the following

## Savoury - Hot

Fillet Steak Skewer, With Chunky Chips and Bearnaise Sauce (gf)  
Cannon of Lamb, Champ Potato, Wilted Baby Spinach, Redcurrant Jus (gf)  
Curried Monkfish Tail, Pilaff Rice, Mango Chutney and Mint Raita (gf)  
Seared Seabass, Asparagus Risotto, Pea Puree (gf)  
Spiced Lamb Kofta, Chickpea and Chilli Salad, Pitta Crisp  
Pan Fried Scallop, Creamed Potato, Black Pudding Dice, Hollandaise Sauce  
Marinated Beef Fillet, Boulangere Potato, Cauliflower Puree, Redcurrant Jus (gf)  
Seared Duck, Sweet Potato Mash, Plum Chutney, Watercress (gf)

## Savoury – Cold

Marinated Tuna, Nicoise Salad of Baby Potato, Quails egg and Kalamata Olive (gf)  
Crayfish and Atlantic Prawn Salad, Crisp Baby Gem, Seafood Sauce (gf)  
Sticky Crispy Sesame Beef served on Pickled Chinese Leaf

## Dessert

Dark Chocolate Mousse, Berry Compote (v) (gf)  
Pear and Plum Compote, Biscotti Crumb (v)  
Bailey's and White Chocolate Shot Glass Crème Brûlée (v) (gf)  
Brioche Bread and Butter Pudding, Raisin Anglaise (v)

