

# BOWL FOOD

Minimum order of 20 portions.

**4 bowls per person**

**£21.50**

**6 bowls per person**

**£27.00**

Once you have selected how many items you would like, the chefs will create a menu using seasonal favourites. However, if you would like to hand pick your menu please advise your co-ordinator. 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, Pomme 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 and 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, seared 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 vegetables**

Wild mushroom, tarragon risotto and parmesan shard

Paneer Madras, basmati rice, yoghurt dressing

Breaded halloumi, fruit couscous and roast cherry tomato fondue

## **Cold vegetables**

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

Korean bibimbap, soft boiled egg with chilli dressing

Harissa roasted 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**