



Bowl Food Menus

Bowl food is perfect for drinks parties & weddings.
Min order 50 guests

Are you looking for an informal feel to your wedding or drinks party without assigned seatings?

Would you like your guests to mingle & connect with more guests than just those on their tables?

Our Bowl food menu might be the solution for your catering needs.

Bowl menus offer the opportunity for your guests to enjoy a full meal as a variety of passed small bowls throughout the event, all without the formality of a sit down dinner.

4 bowls per person for £22
6 bowls per person for £30

Allergens

G gluten • M milk • E egg • C crustaceans • N nuts • F fish • Su sulphites • Se sesame
Mu mustard • Lu lupins • S soybeans • Ce celery • P peanuts • Mo molluscs • V vegetarian • Vg vegan

The above symbols are used to denote that a dish contains the allergen as an ingredient. It is not possible to guarantee that our busy kitchens are completely free of allergens. There is a small risk of cross-contamination of products that are deep-fried. Fish dishes may contain bones.



Meat

- Beef stroganoff with creamy horseradish mash **M**
- Braised beef cheeks with sweet potato puree, pomegranate & savoy crisps **M**
- Beef stroganoff with creamy horseradish mash **M**
- Hunters chicken with antipasti & mushrooms
- Chicken, leek & bacon pie with buttered mash & puff pastry top **G.M.E**
- Chicken Tagine with jewelled couscous **G**
- Braised lamb shoulder with fried gnocchi, creamed leeks & gravy **G.M**
- Slow cooked pork belly with caramelised apple & crackling

Fish

- Baked cod, parmentier potato & tartare **M.F.Mu.Su**
- Roast salmon with warm lentil & avocado salad, watercress & slow roast tomato **F**
- Thai fish curry with fragranced rice **F**
- Tiger prawn & saffron risotto with baby spinach & parmesan **M.Cr**
- Pan seared scallop, cauliflower mash, wild garlic crumb & porcini cream (+£1pp) **M.Ms**

Vegetable

- Salt baked celeriac, warm wild mushrooms, quail egg, truffled hollandaise & chive **E.V**
- Roast pumpkin, potato gnocchi, wilted spinach & parmesan cream **G.M.E**
- Crispy goats cheese, cauliflower purée, poached raisins, sweet potato crisps & sumac **M**
- Roasted beetroot & edamame salad with feta, orange & toasted almonds **M.N.V**
- Butternut squash ravioli with amaretti sage butter **G.M.E.V**
- Vegetable Tagine with jewelled couscous **G**
- Wild Mushroom gnocchi with Jerusalem artichoke & beetroot purée **G.Vg**

Sweets

- Vanilla panacotta with apple & honeycomb **M.E.V**
- Creme brûlée with sable biscuit **G.M.E.V**
- Strawberry & black pepper Eton mess **M.E.V**
- Profiteroles with salt caramel sauce **G.M.E.V**