



BOWL FOOD MENUS

Please choose 2 cold and 3 warm dishes, and 1 dessert bowl or 2 canapes from the following selection

Prices £50.00 per person based on 15 - 20 guests

£40.00 per person based on 25 - 30 guests

£35.00 per person based on 75 - 100 guests

£32.00 per person based on 125 guests

– price includes chef, staff, menu, glassware, equipment and service

Cold

Scallop ceviche

orange, coriander, Avrugá, lotus root

Pea Panna Cotta v

asparagus, edible soil, pea shoots

Caprese v

burrata, Heritage tomatoes, basil, balsamic

Panzanella v

watermelon, feta, Kalamata olives, cucumber, tomato, capers, ciabatta

Confit Salmon

pickled vegetables

Sesame Seared Tuna

sweet soy, Asian slaw

Thai Beef Salad

compressed cucumber, lime

Dill Marinated Prawns

celeriac remoulade, crispy capers

Sticky Rice Salad v

avocado, pomegranate, Edamame, sesame



Warm

Lobster Mac n Cheese
parmesan, truffle crumb

Lamb Tagine
Moroccan cous cous

Caribbean Chicken Curry
rice and peas

Steak & Chips
Béarnaise

Butternut Risotto v
pistachio, peas, Dolcelatte

Fish Pie
crispy cheddar mash

Pork Kimchi
Egg fried rice

Pad Thai
shrimp, peanut, lime

Rich Beef Ragù
Malbec, Portobello mushroom, rigatoni

Fish & Chips
cornichons, pickled onion, homemade ketchup

Aubergine Parmigiana v
confit tomato, basil



Dessert

Bitter Chocolate Delice

truffle snow

Eton Mess

raspberry meringues, compressed strawberry, micro basil

Lemon Posset

vanilla sable

Pimm's Jelly

cucumber sorbet

White Chocolate Mousse

rose, pistachio

Poached Berries

fromage fraise sorbet

Apple Crumble

cinnamon custard

Butterscotch Panna Cotta

honeycomb, chocolate granita

Dessert Canapes

Dinky lemon meringues

Bitter chocolate and cherry bites

Strawberry and clotted cream mess

Champagne and Elderflower jelly

Lavender and blueberry macaron

Sticky toffee bon bon

Cherry Clafoutis



Dessert Display

Chefs selection of decorated desserts

Prices from £6.00 per person

Sushi Selection

Salmon Nigiri, Crab Dragon Roll, Tempura Prawn Hosomaki,
Tuna Uramaki, Wasabi Balls, Pickled ginger, Soy

Prices from £7.00 per person

Cheese Table

Priced at £10.00 per person

**White Nancy (semi soft goats), Oxford Blue,
Montgomery Cheddar, Brie de Meaux**
(or tell us your favourites)

Figs, celery, grapes, onion marmalade, smoked chilli jam, biscuits, homemade bread