

Try something new - Bowl Food

Bowl food catering is an increasingly popular choice for guests hosting networking events and drinks receptions.

A Bowl Food menu is more social than a sit-down meal. Bowl food dishes can be sweet or savoury and offer a more substantial alternative to canapés that still enables guests to mingle and network without being pinned to a particular seat.

Our Bowl food menus are inspired by food from all over the world and always focus on the finest seasonal ingredients. We try to source as many ingredients as possible locally to get the best quality.

£30 for three options of any savoury and 1 option on desserts

Based on a minimum of 15 people so that would be 4 bowls per person

Meat Hot Bowl Food

Mini Cumberland sausage swirl served with creamed potato, red wine sauce and caramelized shallot rings

Thai green chicken curry coconut rice, bok choy

Massaman Chicken, Sticky rice, toasted peanuts

Asian pork belly, Hoisin and honey sauce, crispy kale

Grilled Harissa chicken, squash salad, pomegranate, Tzatziki yoghurt

New York-style chilli, sticky rice, sour cream, guacamole, nachos

Beef Bourguignonne with sauté potatoes

Meat Hot Bowl Food (con't)

Lamb koftas with Tabbouleh and Tzatziki

Pulled beef brisket, horseradish mash, honey glazed rainbow carrots

Moroccan spiced Shepherd's pie sweet potato and crumbled feta

Lamb Tajine with Moroccan couscous, toasted almonds, mini flatbread

Skewers of steak with mini chips, confit cherry tomatoes and Béarnaise sauce

Meat cold bowl food

Confit duck salad, sourdough toast, onion marmalade caramelised fig, endive

Bang bang chicken spiced slaw, peanuts, poppadum's

Fish Hot Bowl Food

Mini Haddock beer batter and triple cooked chips

Seafood paella

Spiced crab cakes green slaw sriracha mayo

Grilled red mullet fillet with tomato peppers Piedmontese, saffron aioli

Salmon tikka, spiced sag aloo, coriander cress and lime yoghurt

Tempura sea bass, honey and soy glaze, sesame noodles

King scallops with pea puree and crispy Air-dried ham

Green Thai tiger prawns bok choy and pilaf rice

Goan fish curry sauce and pilaf rice

Lobster and salmon fish cake served with sea beet

Fish Hot Bowl Food (con't)

Tempura tiger prawn Wasabi mayonnaise and pink ginger

Seared salmon teriyaki served with a cannellini bean cassoulet,
tempura carrot ribbons

Fish cold Bowl Food

Asian shrimp salad coconut, mango, snow peas

Flaked hot smoked salmon, celeriac remoulade, crispy capers, pea
shoots

Herb crusted tuna loin, courgette, slow-roasted tomatoes, pesto

Salmon beetroot gravadlax, potato salad, bloody Mary jelly, toasted
onion seeds

Vegetarian Hot Bowl Food

Tomato and mozzarella tortellini salsa Verdi and crispy basil leaves

Wild mushroom arancini, purple sprouting, spinach and truffles
hollandaise.

Mac "N" cheese with Taleggio, cauliflower florets tomato and
toasted herb crumb

Grilled Halloumi with Tabbouleh and a lime chilli dressing

Fried Asian spiced cauliflower Tahini yoghurt and Dukkha

Potato gnocchi and baby spinach with a blue cheese cream sauce,
pumpkin seeds and sweet pimento peppers

Spinach and green pea risotto topped with feta cheese and pea
shoots (Gluten-Free)

Thai green curry of bok choy, baby corn and chickpeas served with
braised brown rice (Gluten-Free)

Vegetarian Hot Bowl Food (con't)

Glazed goats' cheese with heritage beetroots mini capers green beans

Beetroot falafel, sour cream, guacamole, coriander cress and tortilla crisps

Vegetarian Cold Bowl Food

Heritage beetroot salad, candied walnuts, endive salad, whipped goats curd

Italian anti pasta, Bocconcini, caponata, olives, artichoke, focaccia

Lemon dressed shaved fennel, red chicory, watercress, hazelnuts **GF, DF, VG**

Mixed heritage beetroot salad, candied walnuts, whipped goats curd, watercress **GF**

Tabbouleh, tomato compote, pomegranate dressing **GF, DF, VG**

Vegan Hot Bowl Food

Chestnut mushroom and leek risotto topped with sundried tomato and chive **GF**

Mexican three-bean chilli, guacamole, tortilla crisps **GF**

Thai red vegetable curry coconut rice, boy choy **GF**

Salt and pepper oyster mushroom soy and lime, vermicelli noodle salad

Aubergine teriyaki, jasmine rice, sesame seed **GF**

Vegan Cold Bowl Food

Harissa and broad bean houmous, carrot remoulade, pumpkin seeds, chia seeds **GF, DF, VG**

Jack fruit bang bang, spiced slaw, peanuts, poppadums **DF, GF**

Sweet potato chickpea Buddha bowl with a maple tahini **GF, DF, VG**

Baked falafel quinoa, romaine lettuce, cherry tomatoes cashew dressing **GF, DF, VG**

Wild rice, quinoa, radish, pumpkin seed, watercress, green herb coconut dressing **GF, DF, VG**

Desserts Bowls

Chocolate mousse, honeycomb, raspberries **GF,**

Lemon posset, Amaretto, clotted cream

Baked cherry and chocolate chip Clafoutis with Pistachio yoghurt

Milk chocolate Profiteroles with praline crackle

Eton mess of English strawberries, golden meringue and Jersey cream **GF**

Baby apple tatin and clotted cream

Tiramisu, vanilla mascarpone, dark chocolate shavings

Churros, chilli chocolate, lemon curd

Raspberry cashew bars **GF, DF, VG**

Vegan dark chocolate fudge **GF, DF, VG**

GF - Gluten-Free / **DF** - Dairy Free / **VG** – Vegan

This menu will be available to all bookings up until 30th November 2021.