



## Bowl Food Menu

Delicious bowls designed to be served to your guests, while standing.  
They can be served alongside or as a more substantial alternative to canapes

**3 Bowls £25 per person**

**5 Bowls £39 per person**

**Additional bowl £8 per person**

### Meat

Cocktail Cumberland Sausage with Creamy Mash and Red Onion Marmalade

Soy and Honey Duck with Wasabi Crushed Potato and Plum sauce

Lamb Jalfrezi with Coriander Scented Rice

Harissa Chicken with Tzatziki and Spiced Cous Cous (served cold)

### Fish

Salmon Fillet with Basil Mash and Tomato Compote

Lemon and Garlic Tiger Prawns with Pickled Fennel

Sea Bass Fillet with Lemon and Herb Potato, Salsa Verde

Smoked Fish Rillettes with Capers and Saffron Mayonnaise (served cold)

### Vegetarian

Conchiglie Pasta with Celeriac Cream and Crumbled Stilton

Leek and Chestnut Mushrooms with Sage Crushed New Potato, Loveage Pesto (Vegan)

Maple glazed Mountain Goats Cheese with Beetroot and Hazelnuts

Charred and Marinated Vegetables with Freekah and Pine Nut Salad (Vegan)

### Dessert Bowl Food

Chocolate Cream De Pot Mandarin Segments

Vanilla Panna Cotta with Poached Winter Berries and Shortbread Biscuit

Lemon Cake with Crème Fraîche and Blackberries

Rhubarb and Stem Ginger Mousse with Oat Crumble Topping

All produce is seasonal, if it can't be sourced an alternative will be provided.  
Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance.  
A committee suggested gratuity at 10% will be added to your final bill.