

EVENT MENUS BOWL FOOD



We recommend 3 savoury bowls and 1 sweet bowl per person.

Dietary requirements will be catered for separately.

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menus and we cannot guarantee the total absence of allergens.

A discretionary service charge is added to the final bill and is 10% of the food and beverage projected spend.



From the Land

Tempura of Spring Vegetables, Basmati Rice, Sweet Chilli Sauce Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous Sun Dried Tomato, Roasted Red Pepper Macaroni Cheese, Basil Pesto Pad Thai Salad, Lime, Sesame, Cashews

From the Sea

Baked Chipotle Salmon, Mango & Pineapple Salsa, Wilted Greens Tandoori King Prawns, Bombay Potatoes, Coconut Masala Sauce Taste of The Isles Bouillabaisse, Garlic Aioli Sour Dough Croutons Smoked Haddock, Crushed New Potatoes, Chive Beurre Blanc

From the Farm

Sticky Hoi Sin, Honey & Lime Pork, Egg Noodles, Spring Onions Chimichurri Lamb Meatballs, African Jollof Risotto Sri Lankan Free Range Chicken, Coriander, Cumin, Charred Broccoli Crispy Duck Salad, Spring Onion, Bean Sprouts, Orange, Tamari Dressing, Sesame



Desserts

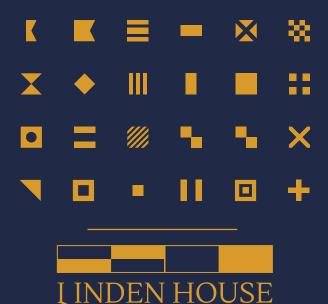
Passion Fruit Posset, Shortbread
Tropical Eton Mess
Honey Panna Cotta, Strawberries, Honeycomb
White Chocolate Pave, Exotic Fruit Compote

£7.50 per bowl inclusive of VAT

Nibbles

Gougères Green Olive and Herb Shortbread Marinated Feta Cheese and Watermelon Parmesan and Paprika Palmiers

Choose 3 for £4.50



RIVERSIDE