

# BOWL FOOD

COLD ITEMS | HOT ITEMS | VEGETARIAN | FISH | DESSERT

*Available in the afternoon and evening time slots*

From an informal supper to a more substantial reception, our choice of bowl food and small plates are a more ideal solution, served from a combination of circulated trays and/or static food stations depending on numbers, allowing guests to circulate and network.

**Please choose a minimum of 1 cold bowl and 1 dessert followed by any combination of all other items for the group.**

4-BOWLS	£30.00
5-BOWLS	£34.00
6-BOWLS	£37.00

We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are inclusive of VAT. All prices exclude room hire. A mandatory 12.5% service charge will be added to the final invoice.

## COLD BOWLS

*choose minimum of 1 cold bowl*

### *Meat*

Roast beef with horseradish cream, pickled vegetables and watercress  
E, M, Mu, Su

Smoked chicken Caesar salad with free range egg, croutons, and roasted red pepper | C, E, M, Mu, Su

### *Fish*

Flaked salmon with lemon yoghurt, quinoa and herb de Provence olive tabbouleh, carrot and shallot salad | F, M, Mu, Su

### *Vegetarian*

Coronation tofu, turmeric rice apricot and almond salad, yoghurt and mango dressing, with mini poppadum's | M, N, So, Su | V

Tomato and mozzarella salad, with pesto garlic croutes, and rocket salad leaves, balsamic dressing | C, M, Su | V

## DESSERT

*choose minimum of 1 dessert item*

Mini Gateau St Honoré: crisp butter puff pastry base, choux, and a vanilla cream | C, E, M

### *Vegetarian*

Baked vanilla egg custard tart with Earl Gray tea-soaked prune confit  
C, E, M, Su | V

### *Plant based*

Raspberry trifle: lemon sponge, raspberry compote, vanilla custard, and raspberry cream | C | Ve

## HOT BOWLS

### *Meat*

Grilled sirloin steak with triple cooked chips, peppercorn sauce | E, M, Su

Pork and chorizo burger with sage mayonnaise in brioche bun, Cajun sweet potato wedges | Ce, E, M, Mu, Su

Merguez cocktail sausage toad in the hole with red wine onion gravy  
C, Ce, E, M, Su

Chicken and leek in a creamy sauce with a thyme puff pastry lid | C, Ce, M, Su

### *Fish*

Panko crumbed goujon of plaice and shoestring chips, with tartare sauce  
C, E, F, Mu, Su

Tiger prawn and pea risotto | Ce, Cr, F, M, Su

### *Vegetarian*

Zatar halloumi cauliflower tabbelouh, and green tahini sauce | M, Se, So | V

Wild mushroom and baby spinach gnocchi and pumpkin seed | E, M | V

### *Plant based*

Aubergine satay, coriander lime rice, pineapple salsa | P, So | Ve

Nuts, crisps and olives | N, P | Ve £22.00

*platter serves up to 10 pax*

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans

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