

Bowl Food examples:

HOT BOWL FOOD

MEAT

- Seared Gower salt marsh lamb with wild garlic & herb crumb, rosemary mash*
- Confit pork belly cubes with Port & star anise glaze, coriander rice
- Beef Wellington with truffle duxelle, spinach & garlic mash*
- Jerk boneless free range chicken wings, rice & peas
- 21 day aged sirloin with triple cooked chips and béarnaise sauce*
- Venison & Port sausage puffs with caramelised Italian white onions
- Mini Yorkshire puddings with aged rare roast beef & horseradish & roast Maris pots
- Mini beef sliders with smoked Monty Jacks cheese, sweet potato wedges

FISH

- Portuguese salt & pepper squid with home smoked garlic mayonnaise, wilted baby gem
- Prawn & chive dumpling with a ginger dipping sauce, bok choy & sesame
- Hand dived scallops with crispy leeks and spiced curry dip, buttered mash*
- Cornish crab, chilli & sesame lollies with lime sauce, sticky coconut rice
- Pan fried sea bass, black olive tapenade with candied fennel, sautéed Charlotte potato*
- Cured Scottish salmon, butted spinach, wild rocket pesto & angel hair crisps
- Smoked haddock & Welsh rarebit on toasted onion bagel
- Sole goujons with tartar sauce, triple cooked chips

VEGETARIAN

- Cauliflower & Colliers mature cheddar melts
- Suffolk asparagus soldiers with Hollandaise, butted spinach
- Wild mushroom risotto, truffle & aged parmesan
- Sweet corn fritters with ginger syrup
- Grilled artichoke & three bean salad



COLD BOWL FOOD

MEAT

- 21 day aged steak tartar, melba toasts with frites*
- Melon shots with Parma ham cubes
- Asian infused chicken skewers with chilli syrup glaze, baby salad leaf with sesame oil
- Foie gras parfait with pear and apple jelly, fruit & walnut toasts*
- Baby mozzarella wrapped in prosciutto lollies with basil glaze
- Ham hock press with apple & Weston's cider compote, sour dough toasts
- Barbary duck rilette with caper & confit shallot puree, toasted brioche

FISH

- Cornish crab, avocado mousse on salted cucumber & crisp tuille*
- Tuna tartare with Asian dressing, pickled cucumber & coriander salad
- Home smoked Scottish salmon & caviar on poppy seed Bellini
- Whitstable Native oysters with aged sherry vinegar & shallot dressing
- Seared yellow fin tuna with sesame crust, bok choy & radish salad, wasabi dressing*
- Saudi king prawns wrapped in home smoked bacon, pea puree & baby gem salad
- Tuna Nicoise salad with soft boiled quails egg*

VEGETARIAN

- Wild mushroom and garlic rilette with thyme and crispy shallots on toasted sour dough
- Halloumi skewers with lemon and sesame dip, wilted Asian stir fry
- Quails egg with celery salt on toast with watercress salad
- Pea & mint fritter with pea & honey dip
- Goats cheese mousse, cabernet pickled red peppers on ciabatta with quince jelly



