

BOWL FOOD MENU

If you or your guests have any specific dietary or allergen requirements, please inform your Event Coordinator at least 14 days prior to your event taking place. Full dietary and allergen information is available upon request,

MEAT

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KARAHI CHICKEN CURRY served with jeera rice & naan bread

MOROCCAN LAMB served with turmeric rice & khobez bread

FLAVOURED SAUSAGE & MASH served with caramelised onion jus

LAMB JALFREZI CURRY served with jeera rice & naan bread

PRESSED HAM HOCK served with cantaloupe melon, feta, olives & baby herbs

TERIYAKI GLAZED BEEF served with truffle mash, dripping crumb, onion ketchup, carrots & jus

ROSEMARY & LEMON CHICKEN served with mixed salad & caesar dressing

FISH

TRADITIONAL FISH & CHIPS served with pea pureé

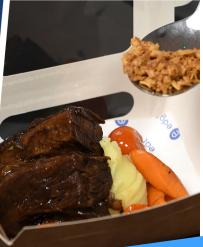
MASALA FRIED FISH & CHIPS served with curry mayo and lime & coriander salad

MARINER'S FISH PIE served with buttered leeks & parsley sauce

GRILLED SEADBASS served with herb roasted potatoes & vierge dressing









FISH

continued..

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CURRIED COD FILLET

served with pineapple salsa, crushed potato & coconut curry sauce

KING PRAWN NOODLES served in a chili & ginger sauce

VEGETARIAN

KOREAN BBQ CAULIFLOWER served with gochujang crumb & sweet miso mayo

SMOKEY BUTTERBEAN CASSOLETTE served with tapioca crisp & coriander oil

SLOW ROASTED CARROT served with coconut lentils & beetroot bhaji

TERIYAKI GLAZED BEETROOT (V) served with yoghurt, date pureé & charcoal fennel

CAULIFLOWER CURRY RISOTTO served with crisp asian salad

ROASTED RED PEPPER (V) served with ancient grains, garlic crumb, pomegranate, tomato, spinach & sour cream







WHITE CHOCOLATE MOUSSE

served with a sticky toffee sponge & chocolate boulders

APPLE SWISS ROLL

served with vanilla créme patisserie, apple compote & fudge granola

CHOCOLATE BROWNIE

served with caramelised white chocolate crumb, apple pureé & vanilla ice cream

ANILLA SHORTBREAD

served with a strawberry compote, meringue & lemon curd

TRADITIONAL TIRAMISU served with chocolate crumb & cherry pureé

COCONUT PANNA COTTA (VE) served with passion fruit purée & toasted coconut

STICKY TOFFEE SPONGE (VE) served with blackberry pureé & fudge granola

SELECT YOUR BOWL MENU:

3 Bowls for £29.00 per person Two main courses, one dessert

4 Bowls for £35.00 per person Three main courses, one dessert

5 Bowls for £41.00 per person Four main courses, one dessert

Rates quoted are subject to VAT.





