

# 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.*

# MAINS

## MEAT

### 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

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# MAINS

## FISH

*continued...*

### **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 puree & 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





# DESSERTS

## WHITE CHOCOLATE MOUSSE

served with a sticky toffee sponge & chocolate boulders

## APPLE SWISS ROLL

served with vanilla crème patisserie, apple compote & fudge granola

## CHOCOLATE BROWNIE

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

## VANILLA 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 £37.00 per person**

Two main courses, one dessert

**4 Bowls for £46.00 per person**

Three main courses, one dessert

**5 Bowls for £55.00 per person**

Four main courses, one dessert

*Rates quoted are subject to VAT.*

