BOWL FOOD

(All rates exclude VAT)

SERVED HOT

MEAT
Old spot pork sausages, soft potato, apple puree & gravy
Indian spiced chicken, lentil dhal, yoghurt dressing (GF)
Lamb belly, creamy polenta, salsa verde (GF)
Duck leg confit with pancetta, baby onion & bean cassoulet

FISH
Spiced salmon, glass noodles, citrus & ginger dressing (LF)
Classic haddock & chip pot with mushy peas & tartare
Prawn & coconut laksa, egg noodles & green chilli (LF)
Seafood paella (GF)

VEGETARIAN
Truffle mac & cheese, crispy shallots
Thai green curry of pok choi, baby corn and chick peas served with braised brown rice
Chestnut mushroom risotto (GF)

VEGAN
Pad Thai, bean sprouts & roasted peanuts (VG)
Roasted vegetable tagine with lemon & mint cous cous (LF) (VG)
Gnocchi, black olive, roasted cherry tomato, caramelized onion & vegan cheese (VG)

SERVED COLD

MEAT
Ham hock, pickled mustard seed, shaved vegetables, onion chutney (GF) (LF)
Braised duck, orange marmalade, toasted sourdough with figs & endive (LF)
Bang bang chicken, spiced slaw & peanuts
Asian style beef salad, glass noodles & sesame crisp (LF)(GF)

FISH
Sticky teriyaki salmon, sesame broccoli, pok-choi (GF) (LF)
Hawaiian tuna poke, spiced cucumber, avocado & soy (GF) (LF)
Shrimp salad with coconut, mango & sugar snaps (GF) (LF)
Roast mackerel, beetroot & horseradish

VEGETARIAN
Feta & spinach filo, pinenuts & oregano
Beetroot salad, candied walnuts, oyster leaf & apple (LF)
Caponata with bocconcini, smoked olives and focaccia

For up to 330 delegates. For any requirements under 20 guests, the menu will be chef’s choice.

4 BOWLS 20.00 per person
6 BOWLS £30.50 per person
8 BOWLS £40.00 per person
ADDITIONAL BOWLS £5.50 each
BOWL FOOD

SERVED COLD

VEGAN
Avocado, Heirloom tomatoes, red onion & lime (GF) (VG)
Pickled baby vegetable salad with chargrilled house made sour dough (VG)
Saffron braised fennel, toasted sesame and pumpkin seeds with fried tofu & butternut squash (VG)

PUDDINGS (all vegetarian)
Macerated blueberries, miso ice cream, buckwheat sponge & honey
Buttermilk panna cotta, all butter shortbread crumb
Brioche bread & butter pudding with custard
Classic choux profiterole, Chantilly cream with Columbian dark chocolate
Apple crumble, brandy custard

VEGAN
Sticky toffee pudding, caramel sauce (VG)
Coconut & almond mousse, edible flowers (GF)(VG)

(All rates exclude VAT)
CANAPÉS

(All rates exclude VAT)

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For up to 330 delegates. For any requirement under 20 guests, the menu will be chef’s choice

SERVED COLD

MEAT
Braised Jacobs ladder, pickled mustard & red cabbage puree on toasted pumpernickel
Chicken taco, tomato jam, guacamole, coriander & lime
Spiced duck, cabbage crisp & pickled rhubarb (LF)(GF)
Parma ham, with blue cheese & fig chutney

FISH
Seared tuna, sesame seeds, pickled ginger & soy (GF) (LF)
Smoked salmon, fennel & dill seed butter, lemon & rye crisp
Scorched mackerel with gooseberry chutney, crème fraîche & radish(GF)
Citrus cured scallop, pea & mint salsa verde (LF)

VEGETARIAN
“BLT” with shiitake bacon
Spiced butter dipped radishes (GF)
Seaweed wafer, Rosary goats cheese & fennel pollen (GF)

VEGAN
Mushroom parfait, pickled enokis, watercress cream & rye bread (VG)
Grilled courgette, broad bean hummus, jalapeno chutney & sesame praline (VG)
Avocado ceviche, tomato salsa, lime tortilla (VG)
Vegan sushi selection (VG)
**CANAPÉS**

(All rates exclude VAT)

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## SERVED HOT

### MEAT
- Beef cheek bon bon, horseradish cream
- Barbecued lamb rump, sweet & sour caponata, potato & thyme rosti (LF)
- Ham & pea tart, mustard aioli & puffed pork skin
- Seared aged sirloin, French fries, Bearnaise sauce (GF)
- Chicken spike with peanut, shitake & soy (GF)

### FISH
- Smoked haddock tartlet, pickled cucumber, dill & crème fraiche
- Crispy chip finger, lemon aioli, fish caviar & crispy skin (LF) (GF)
- Prawn wonton, teriyaki & sesame dip (LF)
- Fish & chip cone, tartare sauce (LF)
- Teppanyaki salmon, pak choi, sea lettuce & sesame skewer (LF)

### VEGETARIAN
- Tomato & goats cheese tart, toasted seeds, rocket pesto
- Kale arancini, sun blush tomato pesto
- Baked flatbread with grilled halloumi, sweet chilli & lime jam

### VEGAN
- Edamame & sesame falafel, cucumber chutney (VG)
- Sweet potato pancake, roasted cauliflower (VG)
- Tofu burger, kimchi & daikon (VG)

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## PUDDINGS

- Gold leaf chocolate mousse cup (GF)
- Coconut panna cotta, pistachio macaron (GF)
- Passion fruit cheese cake
- Double chocolate brownie block
- Crisp apple filo with cinnamon cream
- Almond, date & coconut bite

### VEGAN
- Skewered berries with honey lavender dip (VG)
- Almond pancakes, maple syrup (VG)
- Tofu, chocolate & peanut butter cheesecake
  (VG)/(LF)
BAR NIBBLES

£1.60
Per person, per item Minimum of four portions required

Selection of mixed nuts (selection of some of the following peanuts, almonds, hazelnuts, walnuts & cashew nuts)
Botija olives, feta, sun blush tomato & coriander
BBQ rice crackers
Mature Cheddar cheese biscuits
Vegetable crisps
Sweet & salted popcorn
Dry roasted peanuts & cashews