BOWL FOOD

(All rates exclude VAT)

MEAT
Black pudding, sage creamed potato, red wine sauce and caramelised apple
Spicy chicken and spring onion Mie Goreng served with brown noodle salad (LF)
Lamb shoulder, red pepper, mint jelly and toasted hazelnuts (GF)
Sirloin steak with mini chips, confit cherry tomatoes and Béarnaise sauce (GF)

FISH
Chargrilled tuna fillet glazed with sesame and soy served with rice noodles and chilli bok choi (GF)
Salmon arancini, crispy onions, Parmesan cream
Prawn linguine, lemon and chive cream
Cod supreme, Goan curry sauce, pilaf rice and toasted naan (LF)

VEGETARIAN
Spanish omelette, courgette and chive, spiced yoghurt (GF)
Thai green curry of pok choi, baby corn and chick peas served with braised brown rice (LF)
Wild mushroom ravioli with smoked garlic, spinach and porcini cream sauce topped with truffle oil (V)

VEGAN
Pad Thai, bean sprouts and roasted peanuts (VG)
Vegetable and lentil curry with rice (LF) (VG)
Sticky soy and sesame glazed aubergine, cashews and coconut rice (VG)

SERVED COLD

MEAT
Shredded Asian style duck, plum dressing, dried cranberries and spiced pecans (GF) (LF)
Classic chicken Caesar salad (LF)
Shredded saffron chicken with roasted aubergine salad and minted yogurt
Asian style beef salad, glass noodles and sesame crisp (LF)(GF)

FISH
Salmon and avocado tartare (GF) (LF)
Seared tuna Nicoise, soft hens' egg (GF) (LF)
Shrimp salad with coconut, mango and sugar snaps (GF) (LF)
Roast mackerel, beetroot and horseradish

VEGETARIAN
Saffron braised fennel, toasted sesame and pumpkin seeds with squash puree (V)
Beetroot salad, candied walnuts, oyster leaf and apple (LF) (V)
Thai carrot and cauliflower and rice salad with avocado cream dressing (V)

SERVED HOT

MEAT
Black pudding, sage creamed potato, red wine sauce and caramelised apple
Spicy chicken and spring onion Mie Goreng served with brown noodle salad (LF)
Lamb shoulder, red pepper, mint jelly and toasted hazelnuts (GF)
Sirloin steak with mini chips, confit cherry tomatoes and Béarnaise sauce (GF)

FISH
Chargrilled tuna fillet glazed with sesame and soy served with rice noodles and chilli bok choi (GF)
Salmon arancini, crispy onions, Parmesan cream
Prawn linguine, lemon and chive cream
Cod supreme, Goan curry sauce, pilaf rice and toasted naan (LF)

VEGETARIAN
Spanish omelette, courgette and chive, spiced yoghurt (GF)
Thai green curry of pok choi, baby corn and chick peas served with braised brown rice (LF)
Wild mushroom ravioli with smoked garlic, spinach and porcini cream sauce topped with truffle oil (V)

VEGAN
Pad Thai, bean sprouts and roasted peanuts (VG)
Vegetable and lentil curry with rice (LF) (VG)
Sticky soy and sesame glazed aubergine, cashews and coconut rice (VG)

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

SERVED COLD

VEGAN
Tofu and peanut poke bowl (VG)
Black bean sweet potato quinoa salad with smoky pepitas and roasted jalapeno lime dressing (VG)
Soba noodles with sesame, apple and charred corn (VG)

PUDDINGS

Strawberries and cream (V)
Eton mess (V)
Profiteroles with dark chocolate sauce (V)
Pimm’s summer pudding (V)
Chocolate and raspberry torte (V)
Vanilla panna cotta, toasted shortbread crumb (V)

VEGAN
Sticky toffee pudding, caramel sauce (VG)
Poached cherries, blueberries and plums in vanilla syrup (VG)
CANAPÉS

(All rates exclude VAT)

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<th>4 CANAPÉS</th>
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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
Reubens’ club skewer with salt beef, Monterey jack, gherkins and mustard
Chicken taco, tomato jam, guacamole, coriander and lime (LF)
Duck confit with plum and spring onion on Parma ham roll, mozzarella and red onion chutney walnut toast (LF)
Parma ham roll, mozzarella and red onion chutney

FISH
Sesame sushi rice, soy glazed salmon, sesame crisp (GF) (LF)
Coriander spiced tuna loin, pomegranate and citrus yoghurt
Brown butter shrimps, chilli lime and prawn cracker
Crab and apple salad, sourdough and brown crab mayo (LF)

VEGETARIAN
Roasted cherry tomato and olive oil gazpacho (V)
Mushroom and sesame mousse cone (V)
Seaweed wafer, Rosary goats’ cheese and fennel pollen (GF) (V)

VEGAN
Heritage tomato and basil tartare, capers and focaccia (VG)
Avocado ceviche, tomato salsa, lime tortilla (VG)
Vegan sushi selection (VG)
Canapés

**Served Hot**

**Meat**
- Lamb and pea tart, mint jelly
- Ham and cheese croquette
- Harissa chicken with lime yoghurt (GF)
- Steak and chips with bearnaise (GF)

**Fish**
- Masala and coconut Tiger prawn skewers, mango salsa (GF) (LF)
- Fish and chip cone, tartare sauce (LF) (GF)
- Cod and salmon tart
- Mackerel and Stilton beignets with grape jelly

**Vegetarian**
- Kimchi and edamame tart (V)
- Haloumi burger, chilli jam (V)
- Breaded artichoke heart, cheese cream (V)

**Vegan**
- Falafel, aubergine relish and almond raita (VG)
- Spiced caponata, charred polenta, salsa verde (VG)
- Jack fruit, sweet potato and tofu (VG)

**Puddings**
- Black forest cup, cherry gel and coconut
- Strawberry Pavlova (GF)
- Mini treacle tart
- Banoffee cone
- Crisp apple filo with cinnamon cream
- Rice pudding arancini, lemon curd

**Vegan**
- Skewered berries with honey lavender dip (VG)
- Almond pancakes, maple syrup (VG)
- Tofu, chocolate and peanut butter cheesecake (VG)
BAR NIBBLES

£1.65
Per person, per item
Minimum of four portions required

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