



BOWL FOOD MENU

Choose up to 4 dishes at £26.00. Minimum of 30 people

COLD

Sesame roasted tiger prawns, Asian slaw, pomegranate & cashew dressing

Growing petit vegetable salad, roasted pepper hummus (vg)

Heritage beetroot with whipped goats' cheese, pickled pea, onion ash (v)

Roasted artichoke, carrot, almond salad, aged Parmesan & sherry caramel (v)

Roasted squash, chicory & pesto dressing (vg)



HOT

Butternut Squash & sage gnocchi, dolcelatte, garlic olives (v)

Curried cauliflower, shaved fennel salad, toasted seeds (vg)

Steamed salmon, red pepper and heritage tomato fondue, crispy cabbage

Pressed pork belly, greens & cider

Twenty-four-hour braised beef feather blade, mushroom puree

Chimichurri chicken, avocado hummus, pickled onions

Crispy lamb shoulder, mint yoghurt



CANAPE MENU

8 pieces @ £24.00 per person; 10 pieces @ £ 28.00 per person

Please select up to 3 of each. Minimum numbers of 12 people



COLD

Woodland mushroom persillade on brioche bread (v)

Potato cake, chickpea ranch (vg)

Cucumber cup, tofu houmous, black olive (vg)

Crayfish & avocado remoulade crostini

Pressed Ham Hock on crispbread

Duck mousse & blackberry ficelle

Smoked salmon rilette cone

Sun Dried Tomato & avocado tapenade cone (vg)

HOT

Goat's cheese & fig tartlet (v)

Cauliflower fritters, mint & coconut salsa (vg)

Beetroot bonbons, curried cashew dip (vg)

Pulled horseradish beef brioche

Mini cheeseburger crostini

Chilli mango prawn's tempura, Aioli

Lime chicken satay skewers

Crispy risotto balls of pea & ricotta

SWEET

Mixed berry tartlets

Chocolate fudge brownie

Caramelised custard tart

Mango & passion fruit dacquoise

Exotic fruit skewers (vg)