

Bowl Food Menu 2023



Savoury Food

SAVOURY BOWLS

Please choose **1 hot and 1 cold meat dish** from the following:

HOT

Aberdeen Angus Beef Sliders, Aged Cheddar and Homemade Tomato Relish

Individual Lamb Shepherds Pie, Creamy Potato Topping (G)

Vietnamese Fried Chicken, Chilli, Lime and Mint Dressing, Glass Noodles (G)

Minted Lamb Kofte, Babaganoush (G)

COLD

Five Spiced Duck Salad, Quinoa, Mango and Pomegranate (G)

Chargrilled Chicken, Lemon, Rosemary and Olives. (G)

Butterbeans, Fine Beans and Tomato Julienne (G)

Roast Beef Yorkshire Puddings, Horseradish, Potato, celery and Apple Mayonnaise

SAVOURY BOWLS

Please choose **1 hot and 1 cold vegetarian dish** from the following:

HOT

Aubergine, Chickpea and Apricot Tagine, Couscous (VG)

Butternut Squash Tortellini, Leaf Spinach, Sage Butter Sauce

Spinach, Pea and Gruyere Frittata, Baby Leaf salad, Tomato Concasse. (G)

Mediterranean Vegetable Lasagne, Little Gem Salad

COLD

Heritage Tomato, Mozzarella and Basil (G)

Thai Vegetable and Quinoa Salad, Peanut Dressing and Crispy Shallot (G) (VG)

Penne Pasta Garden Pea and Feta Salad, Caperberry Salsa Verdi

SAVOURY BOWLS

Please choose **1 hot and 1 cold fish dish** from the following:

HOT

Poached Organic Salmon, Broccoli, Shredded Sprouts and Pumpkin Seed (G)

Cod and Rocket Fishcakes, Tartare Sauce, Shaved Fennel & Tomato Julienne

Smoked Haddock and Broccoli Fishmongers Pie

Individual Caribbean Seafood Curry, Sweet Potato Patties (G)

COLD

Blini Platter:

- Smoked Trout, Sour Cream & Dill
- Asparagus, Babaganoush, Romesco

Shrimp, Avocado and Sunflower Seed, Thousand Island Dressing (G)

Tuna Nisoise, Quail Eggs, Olives and New potatoes (G)



Dessert Bowls

Please choose **2 dessert bowls** from the following:

Diamonds of Dark Chocolate and Tahini Brownie

Exotic Fruit Brochettes dressed with Passion fruit (G)
(VG)

Mini Key Lime Pies

Mixed Berry Pavlovas (G)

Salt Caramel and Chocolate Tartlets

Mini Banoffee Pies

Pear and Ginger Cheesecake (VG)

Shot Selection (G)

