

Bowl Food Menu

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canape style service.

**Four bowls
including a dessert - £28.50**

**Five bowls
including a dessert - £32.80**

Additional bowls - £6.00

SERVED HOT

Meat Dishes

Pork Fillet Katsu Curry, Firecracker Rice, Wasabi Cracker

Beef Shin Ragu, Wookey Hole Cheddar, Mac 'n' Cheese

Korean Fried Chicken, Pickled Mooli, Kimchee Slaw, Kewpie Chilli Mayonnaise

Fish Dishes

Atlantic Cod, Bouillabaisse Minestrone Orzo (ho)

Scallop, Caramelised Cauliflower Puree, Sweetcorn Salsa, Fennel Marmalade (gf)

Tiger King Prawn Rendang Curry, Sticky Jasmine Rice, Tapioca Cracker

Vegetarian Dishes

Pot Roasted Cauliflower, Cassoulet of Cannellini and Borlotti Beans (ve, gf)

Tempura Vegetables, Nanjing Black Rice, Edamame, Avocado, Wasabi Cracker (v)

Vegan Salt 'n' Pepper Squid, Wok Fried Greens, Soy, Honey and Chilli Dressing (ve)

(v) denotes vegetarian dish. (ve) denotes vegan dish. (gf) denotes gluten-free. * denotes contains alcohol.
Menus are subject to change.

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
All prices quoted are exclusive of VAT and subject to change.

SERVED COLD

Meat Dishes

Dingley Dell Ham Hock, Gorgonzola, Roasted Pineapple, Toasted Pecan Nuts, Little Gem Hearts
Smoked Chicken Caesar, Rosso Gem Lettuce, Crispy Quail Egg, Sourdough Wafer Croutons
Hertfordshire Beef Fillet, Jersey Royal, Purple Asparagus, Broad Beans, Chive Dressing (gf, ho)

Fish Dishes

Poached Loch Duart Salmon, Asparagus, Peas, Watercress, Preserved Lemon (gf, ho)
Grilled Tiger Prawns, Rice Noodles, Mango, Ginger, Lemongrass, Chilli (ho, gf)
Torched Cornish Mackerel, Quinoa, Pickled Red Onion, Compressed Cucumber, Lemon Dressing (ho, gf)

Vegetarian Dishes

Charred Broccoli, Broccoli Remoulade, Toasted Walnuts, Preserved Lemon (ve)
Baked Butlers Secret Cheddar Custard, Wye Valley Asparagus, Verbena Harissa (v)
Greek Salad, Aged Feta, Kalamata Olive and Slow Roast Tomato (ve, gf)

DESSERTS

Chigwell Valley Seasonal Berries, Pistachio Crumble (ve)
Chocolate and Praline Mousse, Blossom Honey Cream (v)
Lemon and Mint Posset, Kentish Raspberries (v)
Dorset Blueberry Eton Mess (v)
Pina Colada Trifle (v, *)

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