

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 - £31.35 | Five bowls including a dessert - £36.00
Additional bowls - £6.60

Enhance your reception by offering a combination of Canapés and Bowl food

Three Canapés and Three Bowl Food Items- £41.50

Please speak to your Event Manager for our Canapé Menu

Chef's Choice

To help us reduce our food waste and impact on the environment, we are promoting Chef's Choice range on our bowl food menus. This will enable our team to make the best use of seasonal and local ingredients whilst reducing waste

Our Chef will select a menu for your guests to enjoy

Four bowls including a dessert - £29.15 | Five bowls including a dessert - £33.50
Additional bowls - £6.10

SERVED HOT

Vegetarian Dishes

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

'Wildfarm' Black Truffle Tortellini, Artichoke, Red Pepper Sauce, Parmesan Frico (v)

Tandoori Panner Cheese, Temple Coconut Dhal, Rainbow Veg Pakora, Micro Coriander (ve)

Fish Dishes

Atlantic Pollock, Minestrone, Bouillabaisse, Orzo Pasta

Beer Battered Tempura Cod, Triple Cooked Chips, Pea Purée, Hand Cut Tartare Sauce

Salmon Rendang Curry, Sticky Jasmine Rice, Tapioca Cracker

Meat Dishes

Pork Fillet Katsu Curry, Firecracker Rice, Japanese Pickles, Wasabi Cracker

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

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

If you or your guests have a specific allergy or dietary requirement, please speak to your Event Manager.
Menus are subject to change.

(v) denotes vegetariandish. (ve) denotes vegan dish. (gf) denotes gluten-free. * denotes contains alcohol.

All prices quoted are exclusive of VAT and subject to change.

SERVED COLD

Vegetarian Dishes

Charred Broccoli, Broccoli Remoulade, Toasted Walnuts, Preserved Lemon (ve)

Roasted Heritage Beetroot, Whipped Wensleydale Cheese, Acacia Honey and Hazelnut Granola (v)

Greek Salad, Aged Feta, Kalamata Olive and Slow Roasted Tomato (gf) (ve available on request)

Fish Dishes

Poached Loch Duart Salmon, Beetroot Caviar, Celeriac Remoulade, Pumpnickel Croutons

Grilled Tiger Prawns, Rice Noodles, Mango, Ginger, Lemongrass, Chilli (gf)

Potted Mackerel, Pickled Red Onion, Compressed Cucumber, Lemon and Wasabi Dressing (gf)

Meat Dishes

Dingley Dell Ham Hock, Gorgonzola, Roasted Pineapple, Toasted Pecan Nuts, Chicory Hearts

Suffolk Smoked Chicken, Braised Freekeh, Carrot Purée, Carrot Crisp

Vietnamese Beef, Vermicelli Noodle Salad, Asian Vegetables and Toasted Pea Nuts

DESSERTS

Apple and Pear Caramelised Crumble, Calvados Custard (ve)

Warm Chocolate Brownie, Cherry Compote, Hot Chocolate Sauce (v)

Yuzu and Passion Fruit Tart (v)

Spiced Winter Berry Compote Eton Mess (gf) (ve on request)

Tonka Bean Pannacotta, Compressed Pear, Gingerbread Crumbs, Soy Gel (gf)

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