

# BOWL FOOD

4 dishes £30 per person





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## Meat

Mini roast beef dinner, roasties,  
Yorkie pud and gravy

Sri Lankan chicken and peanut  
curry with wild basmati rice

Satay and sesame pork skewers on  
a coriander slaw

Barbacoa shredded beef brisket  
Taco, shredded lettuce, red jalapeno  
salsa

Roasted chicken and smoked bacon  
Caesar salad, parmesan shavings  
and herby croutons

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## Fish

Old Bay spiced crab cakes with a saffron mayo

Californian salmon salad bowl with quick pickles and baby spinach

Beer battered hake goujons, tartare sauce & tangy pink onions

Chilli Salted Crispy Calamari, Watermelon Salad and Naam Jim dressing

Crumbed cod fish finger slider, minty pea puree and crispy capers

## Veggie

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Mature Red Leicester and chive dinky pie, with a veggie gravy and crispy pickled onions

Roasted salt baked celeriac, with creamy feta leeks and toasted walnuts

Crispy oyster mushrooms with a garlic parsley butter

Curry Roasted Cauliflower with pomegranate seeds, soft herbs and a fresh yogurt dressing

Sun blushed tomato and mozzarella salad, balsamic gel and basil glass

## Desserts

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White chocolate mousse with  
raspberry and honeycomb  
chunks

Layered red velvet pot with  
sweet cream cheese and dark  
chocolate

Rhubarb and custard panna  
cotta with jumbo oat crumb

Cherry pavlova over with  
pistachio brittle and mint

Strawberry and Pimm's with  
crème Chantilly



