

Bowl

H O T

Hot

Lashfords' Pork & Leek Sausage with Wholegrain Mustard

Mash, Red Wine Jus & Crispy Onion Rings

Rosemary & Red Onion Sausages with Wholegrain Mustard

Mash, Red Wine Jus & Crispy Onion Rings (V)

Slow Roasted Belly of Pork with Braeburn Apple Mash, Cider

Jus & Crackling (GF)

Fillet of Beef Wellington, Dauphinoise Potato, Honey &

Thyme Roasted Heritage Carrots & Red Wine Jus

Smoked Haddock Rarebit with Creamed Leeks & Crisp Parsley

Glazed Salmon with Jasmine Rice, Wilted Asian Greens,

Honey & Soy Dressing & Toasted Sesame Seeds

Sesame Crusted Tofu with Jasmine Rice, Wilted Asian Greens
& Sweet Chilli & Soy Dressing (V/VG)

Pomegranate Molasses Marinated Chicken with Tabbouleh
Salad, Cauliflower, Pomegranate, Walnut & Parsley

Slow Cooked Beef Madras, Aromatic Rice & Mini Naan

BBQ Beef Brisket with Chilli Beans, Chunky Slaw &
Homemade Nachos

Cauliflower Cheese with Parmesan Crisp (V)

Pulled Ham Hock with Asparagus, Peas & Broad Beans, Quail
Egg & Wholegrain Mustard Dressing

Chicken Cacciatore with Thyme & Garlic Sautéed New
Potatoes & Roasted Red Peppers (GF/DF)

Turkey & Oregano Meatballs in a Sun-blush Tomato Sauce
with Spaghetti Vegetables & Parmesan Shavings (GF)

Beetroot, Feta & Dill Ravioli Drizzled in Herb Butter (V)

Chermoula Pulled Lamb Shoulder, Couscous & Tahini Yoghurt

Goan King Prawn Curry with Fragrant Rice, Shaved Coconut
& Mini Onion Bhaji (GF/DF)

Char-grilled Asparagus with Soft Herb Polenta & Parmesan
Tuile (V/GF)

Udon Noodles with Sweet Potato, Tender Stem Broccoli &
Pak Choi with Coconut & Sriracha Sauce (VG/V)

C O L D

Cold

Mini Ploughman's with Locally Sourced Produce

Moroccan Spiced Chicken with Quinoa, Mint & Mango
(GF/DF)

Char Grilled Mediterranean Vegetables with Sun-blush
Tomatoes & Mozzarella Drizzled with Pesto (V/GF)

Tandoori Marinated Chicken Thigh with Indian Rice Salad &
Mint Raita (GF)

Smoked Mackerel Fillets with New Potatoes, Capers &
Shallots with Dill Mustard Dressing

Classic Greek Salad with Toasted Pitta Bread (V)

Summer Squash with Whipped Feta Cheese, Pomegranate &
Hazelnut Dukkah (V/N/GF)

Confit Duck Salad with Watermelon, Beansprouts, Pistachios,
Coriander, Hoi Sin Dressing & Crispy Duck Skin (GF/DF)

Truffled Goat's Cheese, Heritage Beetroot & Parmesan Frico
(V/GF)

D E S S E R T S

Desserts

Chilled Coconut Rice Pudding Topped with Mango Caviar

(VG/GF)

Mixed Berry Eton Mess with Orange Sable Biscuit

Chocolate & Pecan Brownie with Chantilly Cream & Crisp

Raspberry Pieces (N)

Lemon Cheesecake with Macerated Strawberries

Chocolate & Coffee Mousse, Chocolate Coffee Beans &

Almond Biscotti (N)

Salted Caramel, Peanut Butter & Banana Shortbread with

Banana Crisps (N)

Chocolate & Cherry Trifle

We would recommend 3/4 per person.

Bowl food is priced at £4.50 per bowl.

Waiting Staff @ £13.00 per hour

Prices are subject to VAT at 20%