



Bowl food

Cold bowl food

Meat

- Chicken caesar salad with rye croutons
- Chicken, roasted grape, tarragon and almonds
- Chipotle chicken, sweet potato, red pepper relish and tortilla
- Beef cheek croquettes with asian slaw
- Ham hock salad with piccalilli, and watercress
- Pulled pork, fennel, apple and carrot slaw with pickled mustard seeds and burnt chive
- Lamb kofta with spiced aubergine, pomegranate, minted yoghurt and flat bread
- Smoked duck, buckwheat and pickled mushrooms

Fish

- Maple cured salmon with cucumber salad
- Smoked trout, quail egg and celeriac remoulade
- Zanzibar spiced salmon with carrot noodles and lemon labneh
- Moroccan fish cakes and herby giant cous cous with orange salad
- Hot smoked salmon and cucumber Waldorf
- Smoked haddock and potato salad with mixed herbs and Lilliput capers

Vegetarian

- Chicory, walnut and pears with blue cheese and toasted seeds
- Cajun broccoli, sun blushed tomato and feta salad with mixed herb
- Roast roots with porcini cream and a crunchy nut humus
- Roast parsnip salad with apple and tamarind sauce, watercress and hazelnuts
- Panzanella (Italian roasted vegetable and bread salad)
- Butterbean, artichoke and pecorino with griddled courgettes and lemon dressing
- Bombay carrot salad with cashews and coriander chutney
- Quinoa, pea, broad bean, avocado with lime dressing and mixed herb salad



Warm bowl food

Meat

- Ham hock with pea velouté and crispy onion rings
- Cuban pulled pork and slaw with garlic mayonnaise
- Spiced pork wonton soup (Can be made a vegetarian option)
- Venison sausage and bacon stew with bubble and squeak
- Tagine of lamb and aubergine with pearl barley couscous and cumin yogurt
- Slow roast lamb with minted potatoes and redcurrant relish
- Beef shin stew with olive oil and mash and sherry roasted shallots
- Tarragon chicken casserole, charred leeks and pastry croutes
- Tandoori chicken, green mango and popadoms

Fish

- Mixed seafood stew with rouille and croutes
- Smoked haddock fish cakes with tartare sauce and pickled vegetables
- Three chilli prawns with tomato and saffron rice
- Salmon with miso broth and steamed vegetables
- Fish pie with sweet potato mash
- Kedgeree

Vegetarian

- Patatas bravas with gordal olives and smoked almonds
- New tomato curry, ginger chilli aubergines and lemon pilau rice
- Vegetable stew with rouille (fennel tomatoes and peppers) and goats cheese croute
- Macaroni and cauliflower cheese with roast cherry tomatoes
- Bean and lentil chilli with guacamole, sour cream and nachos
- Spiced pumpkin soup with cheese toastie
- Mushroom stroganoff with wild rice
- Butter bean and cherry tomato tagine with pearl cous cous
- Dosa with sweet potato, spinach and coconut chutney
- Felafel curry, yogurt and coriander naan



Sweet Bowls

- Nutmeg cream pots with Rhubarb and spelt crumble
- Eastern mess
- Chocolate mousse, barley crumbs and pear chips
- Carrot cake, creamy yogurt mousse and candied pecans
- Pinkerton's tiramisu with amaretti

Bowl food prices from

Cold

£3.50 per bowl for up to 4 types

£3.70 per bowl for more than 4 types

Warm (or mixed)

£4.00 per bowl for up to 4 types

£4.40 per bowl for more than 4 types

All prices ex VAT, staff and equipment

3 to 4 bowls recommended per person.

Our vegetarian options can be adapted to be vegan at your request. We are happy to cater for most dietary requirements with advance notice, please contact us with requests and be aware there may be an additional surcharge.

In your planning please consider that guests will need some areas for putting down a drink whilst eating.

If choosing the warm options more staff are needed to circulate the food so it is eaten warm.