



Whether you're fostering meaningful connections, celebrating milestones, or engaging in crucial discussions, our bowl food menu ensures your occasion is truly exceptional. Elevate your event with a blend of sophistication and substance, where every bowl tells a story, and every moment becomes a cherished memory.

BOWL FOOD



B O W L F O O D

CLIENT'S CHOICE

4 bowls **£33.00**

5 bowls **£37.00**

6 bowls **£40.00**

CHEF'S CHOICE

4 bowls **£31.00**

5 bowls **£35.00**

6 bowls **£38.00**

We offer a cost-effective menu option where our chefs select dishes based on seasonal and locally sourced ingredients. This approach reduces food waste and supports our responsible catering efforts, while ensuring quality and value for your event.

**CHOOSE A MINIMUM OF 1 COLD BOWL AND 1 DESSERT BOWL FOLLOWED BY ANY OTHER BOWLS
THE CHEF WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY**

VEGETARIAN

COLD

Blacksticks blue cheese, celeriac remoulade, apple, radish, watercress leaves | Ce, E, M, Mu, Su | V

HOT

Butternut squash and baby spinach macaroni cheese | C, M | V

Tandoori paneer, with coriander rice, and lime yogurt | M, N | V

PLANT BASED

COLD

Roasted cauliflower, toasted almond and coriander rice, pomegranate, pistachio, curry oil | Mu, N, So | Ve

Baba ghanoush, herb cous cous, minted labneh, flat bread, chilli and pea shoots | C, Su | Ve

HOT

Bang bang cauliflower, with sticky coconut rice | Ve

Puy lentil chilli con carne, spring onion orzo, and vegan sour cream
C, So | Ve

Key to allergens: **C** - cereals containing gluten, **Ce** - celery and celeriac, **Cr** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **Mo** - molluscs, **Mu** - mustard, **N** - nuts, **Se** - sesame, **So** - soya beans, **Su** - sulphur dioxide. Other abbreviations: **V** - suitable for vegetarians, **Ve** - suitable for vegans
We want everyone to be able to enjoy our menus, so please let us know if you have any allergies or dietary requirements. All prices are inclusive of VAT. All prices exclude room hire. A mandatory 12.5% service charge will be added to the final invoice.

B O W L F O O D

M E A T

C O L D

Prosciutto ham, lemon and thyme goat curd, fig marmalade, rye croutons, sage | C, M, So, Su

Roast chicken, corn polenta, red cabbage 'slaw', and barbeque sauce
C, Ce, E, F, M, Mu, Su

H O T

Pork fillet stroganoff, with parsley mash, and crispy onion | Ce, M, Su

Panko chicken, with katsu mayonnaise, baby gem, in brioche bun
C, E, M, Mu, So

Grilled sirloin steak, with triple cooked chips, wild mushroom red wine sauce | Ce, Su

D E S S E R T S

Baileys and espresso tiramisu | C, E, M | V

Millionaires tart | C, E, M, SO | V

F I S H

C O L D

Tuna nicoise, potato salad, anchovy, green bean salad, quail egg, dehydrated cherry tomato | E, F, Mu, Su

H O T

Panko crumbed goujon of plaice, and tartare sauce | C, E, F, M, Su

Fish pie: cod, smoked haddock, and tiger prawns, with pea mash
C, Ce, F, M

Cinnamon pannacotta, with pineapple roasted with rum | Ve

Toasted coconut gelato, coconut financier, with banana jam | Ve

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