

BOWL FOOD

Sample

Choose five bowls for a great alternative to supper or canapés.

COLD BOWLS

- Sliced smoked duck with gem lettuce and lardons
- Home cured beetroot salmon with capers and sour dough
- Smoked trout radish and pickled vegetables
- Poached salmon, cucumber noodles and pea salsa
- Tiger prawn with little gem and bloody mary mayonnaise
- Smoked chicken caesar with radicchio salad and focaccia croute
- Shredded duck, with watermelon, mint and cashew nut salad
- Beetroot and fig salad with baby spinach (v)
- Caramelised vegetables and a pine nut quinoa salad (v)
- Feta with pumpkin seeds and pickled vegetables (v)

HOT BOWLS

- Seared rump of lamb with cumberland jus
- Sticky beef with guinness and bubble & squeak
- Chicken ballotine with crispy chicken skin and new potatoes
- Seared duck with port reduction and root vegetable chips
- Slow roasted venison with celeriac mash and pan juices
- Roasted beef tatin with olive tapenade
- Salmon and dill fishcake with sauerkraut
- South coast fish pie with herb crust
- Breaded salmon with egg hollandaise and wilted greens
- Pumpkin risotto with edamame bean salsa (v)
- Feta cheese & sautéed new forest mushroom salad (v)

DESSERT CHOICES

- Berry and granola crumble with crème anglaise
- Raspberry syllabub with biscotti biscuit
- Chocolate mousse with lavender infusion syrup and pistachio biscuit
- Exotic fruit skewer with passion fruit dipping sauce
- Chocolate and ginger profiteroles

Minimum 15 people

