



Bowl Food Menu

Winter 2016

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Bowl Food

Our Bowl Food menu offers an informal catering option with lots of variety, without the queues of a traditional buffet. Two of the options listed (those likely to be popular) will be served from individual bowl food stations in addition to all options being circulated on trays. We offer occasional seating on 5ft round tables for approximately a third of your confirmed numbers. Please choose six dishes from the menu below.

We would request that you include at least one vegetarian option, one savoury cold option and suggest at least one dessert option in your selection, we are more than happy to advise if you would like some guidance.

We will need to know of any special dietary requirements requested by your guests ten days prior to your event and will cater for them separately or advise which dishes are suitable.

Please note photos are for illustrative purposes only



Meat

Chicken Rice Noodles

Tamarind, lime and palm sugar dressing, dried salted shrimp, chilli flakes and egg

Free Range Confit Pork

Parsnip root puree, toasted seeds, fermented apple and a beer jus

Coq Au Vin

Parsnip mash, forest mushrooms

Thai Green Chicken Curry

Jasmine steamed rice

Traditional Lancashire Hot Pot

Rosti potato

British Beef Slider

Caramelised peppers, romaine lettuce

Air Dried and Salted Beef (served cold)

Grilled artichoke and asparagus, truffle cream and Tête de Moine

Roast Aged Beef (served cold)

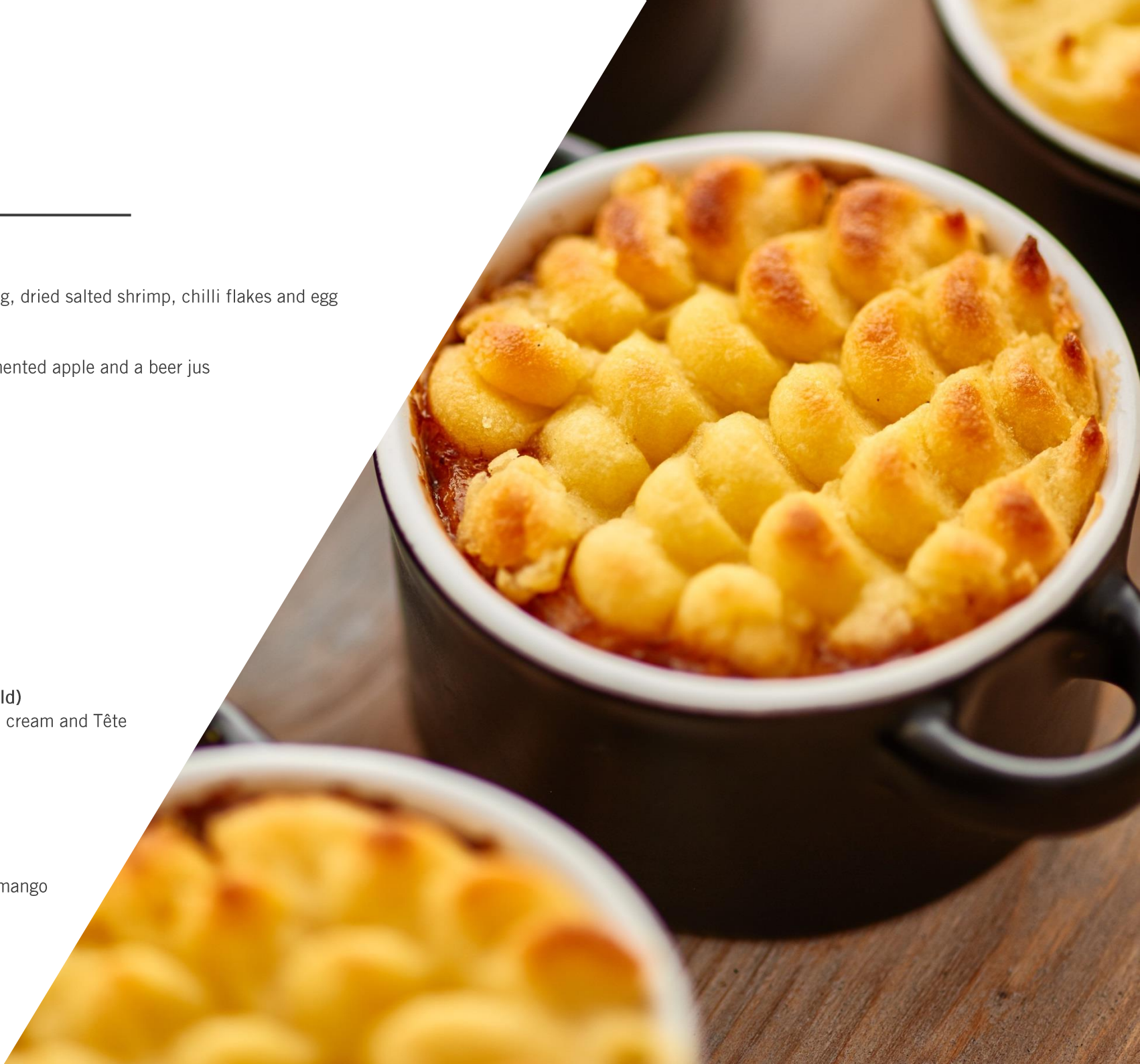
Celeriac remoulade and rocket salad

Smoked Chicken Salad (served cold)

Pickled leek, chestnut mushroom and mango

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Fish

Salted Cod Beignet

Casserole of beans, chorizo, sweet peppers, smoked paprika and parsley, served with aioli

Create Smoked Seafood Pie

Gratin with parmesan and butter breadcrumbs

Yakatori Salmon

Chinese leaf stir fry with mushroom soy

Yellow Fin Tuna (served cold)

Pickled cucumber and tomato salad, avocado puree and ginger dressing

Miso Crusted Tuna (served cold)

Roast citrus, Asian greens and cashew puree

Herb Cured Loin of Salmon (served cold)

Asparagus and radish salad, avocado and wasabi dressing



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Vegetarian

Sautéed Gnocchi with Pumpkin

Chestnut mushrooms, asparagus, peas and broad beans with a lemon cream sauce

Forest Mushroom Risotto

Shaved parmesan, rocket and mascarpone

Baked Cheese & Onion Soufflé

Glazed parmesan sauce and Dijon mustard

Tarkka Dhal

Bombay potatoes and raita

Roasted Heirloom Tomato (served cold)

Red onion and goats cheese tartlet with avocado salsa verde

Glazed Parmesan Brûlée (served cold)

Celery, baby gem and walnut salad, herb dressing

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Dessert

Warm Chocolate Brownie

Vanilla pod cream

Sticky Toffee Pudding

Vanilla mascarpone and toffee sauce

Vanilla and Blackberry Crèmeux

Pickled blackberries, blackberry jelly and candied citrus peel

Baked Bitter Chocolate

Salted caramel, roast peanuts, malted cream

Buttermilk Panna Cotta

Verbena berries, sweet cress

Baked Rhubarb Cheesecake

Orange and ginger

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