
AUTUMN/WINTER 2016

BOWL FOOD MENU

Served Warm

MEAT

Pot roast Goosnargh chicken
Tarragon mash, Old Spot bacon, pearl onions

Pulled Suffolk lamb "shepherds" pie
Berkswell cheese, parsley

Smoked London sausage
Creamed mash, thyme and onion gravy,
crispy shallot rings

Steak and chips
Sautéed wild mushroom, béarnaise sauce

Venison meatballs
Sage polenta, caponata, tomato, basil

BBQ spiced pulled pork
Creamed corn, house slaw

FISH

Smoked haddock chowder
Sweetcorn, parsley crumb

Hake and Manchego fritters
Parsley olive mash, rouille

Salmon teriyaki
Thai marinated vegetables, rice noodles, lotus root crisp

Welsh Bass fillet
Provençal vegetables, roast garlic and saffron aioli

"Fish and chips"
Black Sheep ale batter, tartare sauce

Indian spiced cod
Curried dhal, lime pickle

VEGETARIAN

Curried cauliflower fritters
Onion and pearl barley risotto, coriander, curried salsify
crisps

Oxford blue cheese soufflé
Heritage tomato compote, truffled leeks

"Mac and cheese"
Parmesan and Jalapeño crumb

Braised sweet potato, spinach and chickpeas
Ras el hanout, spiced parsnip crisps

Mushroom gnocchi
Rocket pesto, tarragon butter

Sun blushed tomato and goats cheese arancini
Ratatouille, tapenade, basil



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BOWL FOOD MENU

Served Cold

MEAT

Longhorn beef

Beet and horseradish slaw, purple potato salad, micro rocket

Duck leg salad

Crunchy fennel, orange, pomegranate, watercress

Bang Bang chicken

Spiced slaw, peanuts, poppadom tuile

Potted ham hock

Celeriac remoulade, caper relish, sourdough crostini

Spiced beef salad

Asian vegetables, chilli and lime jam, lotus root crisp

FISH

Vintage prawn cocktail

Heritage tomato jelly, avocado, Cox apples

Brixham crab salad

Chicory, fennel, corn shoots, preserved lemon

Home cured salmon

Beetroot and horseradish relish, preserved lemon, cucumber

Loch Duart oak roast salmon

Preserved lemon and potato salad, caper and parsley emulsion

Marinated tuna Poke

Seashore vegetable salad, green mango pickle

VEGETARIAN

Panzanella salad

Tomato, olive, Bocconcini, ciabatta

Mulled wine poached pears

Dolcelatte, endive, candied walnuts, salsify crisps

Superfood salad

Honey roast figs, giant tabbouleh, pomegranate dressing

Miniature mezze

Falafel, houmous, tabbouleh salad, black olive tapenade, toasted flat bread

Heritage beetroot and baby leaf salad

Yorkshire fettle and pine nuts



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CANAPÉS AND SHOTS

Valrhona chocolate

Salt caramel cup, cinder toffee

Cox apple and blackberry crumble tartlets

Cornish clotted cream

White chocolate cup

Yorkshire rhubarb and vanilla cream

Mini Rum Baba

Pear custard cream

Homemade churros

Please choose 2 dips:

Chilli chocolate

Spiced vanilla and blackberry compote

Dulce de leche

Lemon curd

Caramel and banoffee mousse shot

Popping candy

"Turkish delight"

Valrhona chocolate, pistachio

Whipped carrot cake

Gingerbread crisp, walnuts

Homemade cake pops

Please choose 2 flavours:

Red velvet

Chocolate and honeycomb

Victoria sponge

Lemon and poppy seed

BOWLS AND POTS

Sticky date slice

Honeycomb, clotted cream

Vanilla rice pudding

Hot cinnamon doughnuts, blackberry jam

Chocolate and orange bread pudding

Orange marmalade cream

Tiramisu

Vanilla mascarpone and Valrhona chocolate

We take great pride in sourcing the best British produce available; we may however very occasionally have to use imported alternatives due to seasonality.

Due to the nature of heirloom and heritage produce we use, shapes, sizes and appearance of these varieties may vary, although the taste will remain consistent.



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