

Bowl Food

Minimum of 20 people

COLD BOWLS

Slow-cooked Herefordshire Beef, Tarragon Emulsion, Pickled Mushroom
Sutton Hoo Corn-Fed Chicken Caesar Salad, Norfolk Quail Egg
Cured Cornish Mackerel, Heritage Beetroot, Buttermilk Dressing
Cured Chalk Stream Trout, Cucumber, Yuzu Gel, Toasted Buckwheat
Wye Valley Asparagus, Lancashire Bomb Custard, Black Garlic, Hazelnuts
Whipped Goats Curd, Pea Tartare, Nectarine, Purple Basil (V)
Isle of Wight Tomato, Elderflower Gel, New Season Almonds, Black Olive (VG)

HOT BOWLS

Braised Romney Marsh Lamb Shoulder, Wild Garlic Fregola, Confit Lemon Jus
Confit Chicken, Wet Polenta, Spring Vegetables, Lemon Verbena Cream
Roasted Sea Bass, Isle of Wight Tomato, Basil Consommé
Baked Cornish Cod, Green Thai Curry, Furikake
Black Truffle & Braised Leek Mac 'n' Cheese, Wokey Hole, Crispy Shallots (V)
Glazed King Oyster Mushroom, Watercress Freekah Risotto, Toasted Pine Nut (VG)

DESSERT BOWLS

Chocolate Brownie, Caramelised White Chocolate Crémux, Marinated Cherries
Roasted Peaches, Yoghurt, Crumble
Lemon posset, Meringue, Macerated Scottish Raspberries
Set Buttermilk, Hugh Lowe Farm Strawberries, Bronze Fennel