



Passion *for* Food

## Bowl Food

### **Savoury - Served cold**

Baby spinach, English pea, asparagus tip and goat's cheese salad (V)

Roquefort and chicory salad with caramelised walnuts (V)

Parma ham with figs, rocket and mascarpone

Classic Salade Parisienne, rare roast beef, bitter leaves, new potatoes, grilled artichokes, cornichons, capers and parsley

Beetroot and goat's curd salad, lamb's lettuce and walnuts (V)

Dressed Cornish crab (out of shell), celeriac remoulade, mustard, cress and Melba toast

Poached salmon with Jersey Royals, salsa verde and rocket

Ceviche of salmon, avocado, green chilli and pink grapefruit

### **Savoury - Served hot**

Crab cakes, rocket, spring onion and sweet corn salsa

Roast pork, apple and English mustard mash with Aspall Cyder sauce and crackling

Confit shoulder of lamb, heirloom tomatoes, soft polenta and lemon thyme

Grilled corn-fed chicken breast, Champagne and baby leek risotto

Gnocchi with roasted vegetables, slow roasted tomatoes and pesto dressing (V)

Teriyaki salmon fillet, pickled bean sprouts, cucumber and Asian cress salad

Sticky oxtail with seasonal vegetables

Spinach and ricotta ravioli, shaved Parmesan, minted broad beans (V)

Sausage and mash

Thai yellow curry with pumpkin, peas, aubergine and mushrooms with Jasmine rice (V)



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## Sweet Canapés

Strawberry sherbet marshmallow

Lemon tart

Tiramisu chocolate cup

Salted caramel tart

Raspberry pavlova

Chocolate dipped strawberries

Raspberry and white chocolate trifle

Coffee mousse with chocolate coffee beans

Chilled vanilla rice pudding with raspberry compote

Passion fruit crème syllabub with fresh raspberries

Dark chocolate pot, baileys cream

Lemongrass posset

Watermelon and wild strawberry jelly with black pepper crème fraiche

Pineapple, pomegranate and mint 'salad'

Mango and passion fruit mousse, dark chocolate crisp