

BOWL FOOD

Bowl food is a more substantial choice than canapes and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canape style service.

Minimum of 30 guests

4 bowls £26.50 per person

5 bowls £29.50 per person

6 bowls £31.50 per person

3 canapes and 3 bowls £30.00 per person

Extra bowls £5.25 per bowl

Extra canapes £2.75 per canape

CHOOSE CANAPES FROM OUR SEASONAL MENU



IT'S NOT JUST
REMARKABLE FOOD,
IT'S A SENSATIONAL
EXPERIENCE

🌱 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

All prices are exclusive of VAT at prevailing rate

COLD

Burrata, carrot cream, broad beans, toasted hazelnuts

Ham hock, piccalilli sauce, Wye valley asparagus

Beaufort cheese fondue, asparagus, broccoli, brioche (v)

Confit chicken, artichoke, wild garlic pesto, parmesan biscuit

Scorched salmon, Russian salad, dill

Smoked Cornish mackerel, pickled vegetables, mackerel mayonnaise

Teeter goat's cheese, mint, asparagus, red pepper compote (v)

Chargrilled aubergine, Baharat spice, smoked aubergine, pickled cabbage, pomegranate (ve) 🌱

Fregola sarda, courgette, tomato fondue, rosemary picada (ve) 🌱

Ramen noodles, nameko mushrooms, charred spring onion, crispy cabbage (ve) 🌱

HOT

Smoked bavette, cauliflower, Shorrocks bomb, beer sauce

Scorched cod fillet, nameko mushrooms, Japanese greens, truffle stock 🌱

Yakitori chicken, hibachi style

Crispy duck Chinese style, cherry compote, anise sauce

Cauliflower 3 ways, smoked, crispy, cream (v)

XO king prawn, crispy seaweed

Cumbrian lamb, kleftiko style, pitta crisp, pickled cabbage, chilli tomato sauce

Moroccan vegetable tagine (ve) 🌱

Japanese barbecued aubergine and broccoli, steamed rice (ve) 🌱

Orecchiette with wild mushroom ragu and wild garlic pesto (v)



PUDDINGS

Raspberries, vanilla cheesecake, chocolate biscuit (v)

Madagascan chocolate, sour cherries, smoked salt, Madagascan sugar (v)

Apple upside down, jasmine bubbles (v)

Black forest cornetto (v)

Baba rum (v)

Beaume de Venise syllabub, berry compote, frangipane (v)

Brioche pudding, Poire Williams preserved pears (v)

Cherry compote, hazelnut croquant, hazelnut mousse (ve)