Bowl Food Sample Menu

Served Hot

Roast leg of lamb, crushed buttered new potatoes, sugar snap beans and rosemary jus
Fillet of sea bass, asparagus, mange tout, mango, peas and bean salad with lemon and parsley dressing
Herb crusted salmon fillet, crushed jersey royals, sautéed mushrooms and caper sauce
Braised chicken with sauté potatoes with onions, mushrooms, leeks and Bordeaux
Lemon and thyme baked chicken with roast butternut squash, broccoli and crispy spring onion
Confit of duck, creamy vegetables and crispy Serrano ham
Tempura salmon with stir fried vegetables and wasabi mayo
Navarin of lamb, gratin potatoes, sauté beetroot and mushroom
Parma ham wrapped chicken breast stuffed with semi dried tomatoes
Tian of roasted mix pepper and mushroom with salsa verde
Mushroom, spinach, feta and shallots filo parcels on sauté creamy leeks
Linguini, courgette, sprouting broccoli, ricotta and rocket

Served Cold

Crispy duck salad, crispy Asian vegetables and a sweet and sour dressing
Roast sirloin of beef, mixed leaf salad, stilton and English mustard dressing
Smoked chicken, Asian salad with soy dressing
Smoked salmon on crushed jersey royals with lemon crème fraiche dressing
Poached citrus chicken breast, wild rice salad and tapenade
Chicken rillette, poached pear, caramelised apples, broccoli and a light Dijon dressing
Poached salmon, beetroot salad with coriander, red onion, and lime dressing
Vegetable terrine, rocket, red chard and garlic sprout salad
Wild, red and basmati rice salad with fennel
Teriyaki beef, red pepper, lemongrass, fresh chilli, papaya, and coriander

Desserts

Papaya and strawberry salad with homemade short bread
Brioche and butter pudding with vanilla cream
Lemon cake and chocolate mousse layers
Summer pudding topped with caramelized pistachio
Sticky banana crumble with crème anglaise
Brioche and butter pudding with vanilla cream
Chocolate fudge cake, chocolate fudge icing topped with caramelized pistachio