

## Bowl Food 2018/2019

We have a delicious selection of bowl food menus that have been prepared by our very own Chef, using fresh locally sourced ingredients

Vegetarian and other dietary requirements should be pre-booked

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All menus are inclusive of VAT



## Bowl Food at £29.50 per person

Please select four bowl food items and one dessert or select three bowl food items and two desserts per person

## Mains

Braised venison sausage with grain mustard mash and crispy onions

Smoked haddock and leek fish cake with pea puree

Slow cooked shoulder of lamb pie with crispy herb crumb

Turkey meatballs with soft herb polenta and ratatouille  $\sim$   $\sim$ 

Shredded duck & hoi sin stir-fry

Mini meat loaf with caramelised shallots, sweet horseradish potatoes  $\sim \sim$ 

Coq au vin with steamed rice

Chicken popcorn with sweet Chilli

Truffle Mac n cheese with roasted squash and goats cheese

Wild mushroom risotto

Tempura halloumi with tomato jam

## Desserts

Smoked earl grey tea crème brûlée, caramel, toasted marshmallows, shaved hazelnuts

Butter scotch tarts and flaked chocolate

Mini sherry trifle

Apple crumble and custard

Strawberry & vanilla Eton Mess