

BOWL FOOD

Cold Bowls

- Baby potato, asparagus and French bean salad with lemon and wholegrain mustard dressing
- Grilled aubergine salad with cherry tomatoes, feta and mint
- Tabouleh primavera with yoghurt and mint
- Seared tuna nicoise
- Chickpea salad with roasted piquillo peppers, preserved lemons, walnuts and feta
- Roast chicken Caesar salad with sourdough parmesan croutons
- Roast beef salad with artichoke hearts, grilled red onions and sour cream horseradish dressing
- Crunchy Vietnamese chicken salad

Meat Bowls

- Slow roasted belly of pork on summer ratatouille
- Cumberland sausage with creamy mash and red onion gravy
- Chargrilled rump of lamb with braised summer peas, broad beans and mint
- Slow cooked shoulder of lamb with romesco sauce and braised fennel
- Lamb tagine with almonds, dates, preserved lemon and coriander with herby couscous
- Lemon and thyme roast free range chicken with salsa verde and boulangere potatoes
- Butter chicken masala with basmati topped with sautéed cashew nuts
- Thai green chicken curry with mini aubergines and jasmine rice garnished with roasted peanuts marinated grated mouli
- Slow braised shin of beef chilli con carne with chunky homemade guacamole and crispy tortillas
- Steak and chips - 28 day aged sirloin steak with twice cooked chips and Béarnaise sauce

Fish Bowls

- Griddled squid with a salad of Japanese radish, mint, coriander and hot and sour dressing
- Pan fried sea bream with pea puree and a warm summer pea and bean salad
- Grilled mackerel with orange and shallot vinaigrette and crushed new potatoes and watercress
- Tuscan seafood stew with saffron potatoes and alioli
- Pan fried sea bass on saffron mash and sauce vierge
- Miso glazed oriental salmon with sticky rice, garnished with shredded chilli, spring onion and coriander
- Indian spiced mackerel with basmati pilaf and a tomato and red onion salsa
- Saffron paella with prawns and monkfish
- Clam and sweetcorn chowder with poached pollock
- Pan fried hake with cardamom spiced pearl barley risotto and shaved radish

Vegetarian Bowls

- Courgette, lemon and basil pearl barley risotto
- Cardamom roasted cauliflower and potato curry with coriander cress and basmati rice
- Warm roast beetroot salad with parsley, cucumber, ricotta and hazelnuts
- Puy lentils with smoked and griddled aubergines, yoghurt and parsley
- Spanakopita (spinach and feta filo pie) with vine tomato salad
- Griddled lime and herb marinated halloumi with fragrant couscous
- Thai red summer squash curry on coriander rice with shaved green papaya and toasted peanuts
- Gnocchi with roasted tomato sauce, spinach and buffalo mozzarella

Sweet Bowls

- Summer pudding with pouring cream
- Strawberries with vanilla crème fraiche
- Poached apricot Eton mess with brown sugar meringue
- Gooseberry cobbler with cream
- Peach and almond crumble and custard
- Individual hazelnut and raspberry pavlovas
- Champagne jellies with berries
- Amaretto tiramisu
- Raspberry sherry trifle
- Goey chocolate brownies with thick cream and summer berry coulis