

BOWL FOODS

PREMIUM BOWL FOODS (Surcharge applies)

Venison wellington, crispy kale, baby carrots, juniper & port jus.
Venison carpaccio, caper popcorn, pickled cucumber, baby herbs.
Beef fillet, 1000 leaf chips, and Bearnaise sauce.
Seared tuna taco, with avocado and chilli salad.
Beetroot confit salmon, horseradish panacotta, pickled radish.
Spiced crab & crayfish tortellini, saffron cream, micro cress.

MEATS

Star anise duck medallions, Bombay aloo.
Chilli chuck carne, sticky rice, sour cream, guacamole, nachos.
Pulled beef brisket, horseradish mash, honey glazed rainbow carrots, lotus crisp.
Panko Pork belly squares, roasted apples, dijon mash, calvados gravy, crackling quavers.
Pulled ham hock, whole grain mustard slaw.
Potted duck, glazed orange and frosted pecan.

FISH & SEAFOOD

Tempura sea bass, honey & soy glaze, sesame noodles.
Roasted monkfish, chorizo & butter bean cassoulet.
Panko crumbed cod bites, sticky rice, katsu curry sauce.

VEGETARIAN

Pumpkin tortellini, saffron cream, roasted butternut, toasted seeds, pesto oil.
Crispy shredded root vegetable cake, woodland mushrooms, tawny jus.
Chunky chickpea falafel, beetroot tortilla cone, sour cream, guac, coriander cress and candied chilli.
Vegetable spring roll, black bean glazed pak choi, sweet chilli dip.
Truffle Goats cheese panna cotta, toasted oats, char grilled chicory.

PUDDINGS

Sticky toffee pudding, butterscotch and clotted cream.
Pumpkin pie with whipped bourbon cream.
Cinnamon sprinkled mini donuts with mango coulis.
Warm bakewell tart and custard.