



Bowl Food

We recommend either of the following options depending on the type of your event:

- Option 1 - Please choose 3 varieties which will allow 5 bowls per person £9.50 per person
Option 2 - Please choose 6 varieties which will allow 10 bowls per person £18.00 per person
For Dessert choose 1 and add £3.50 per person

Meat Selections

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- Sussex free-range Cumberland sausage, buttery spring onion mash with red wine and onion gravy.
Pepper crusted rump steak with sauteed potatoes and a creamy pepper and mustard sauce.
Chicken breast wrapped in parma ham on a bed of rocket and drizzled with a plum sauce.
Minted lamb meatballs in a tomato and kalamata olive sauce and toasted garlic
& rosemary crostini.
Pork belly with red cabbage and caramelised apple
Steamed pepper and chicken in a black bean sauce

Fish Selections

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- Grilled tuna steak on a crispy fried bean sprout rosti and drizzled with lime,
chilli and coriander dressing
King prawns battered in Chinese bread crumbs and coconut with a home made chilli jam
Mini beer battered fish and chips served with homemade tartar sauce
Roasted cod, smoked mussels and new potato salad
Salmon and herb fillet parcels on wilted bok choy

Vegetarian Selections

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- Spicy wild rice sausages filled with sweet peppers with a macadamia cream and drizzled
with a balsamic and pomegranate reduction
Aubergine filled with parmesan and coated in bread crumbs with a tomato and red pepper sauce
Potato gnocchi with roasted butternut and rosemary
Cheddar and potato fritters with soya bean and cayenne salad

Desserts

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- Eaton mess
Chocolate mousse
Creme brulee