



SAMPLE BOWL FOOD MENUS

MEAT AND FISH

Soy marinated beef steak, egg noodle, watermelon and ginger salad, sesame seeds*

Vietnamese style caramelised pork, cucumber and peanut salad, jasmine rice*

Sautee king prawns, puntalette pasta, bok choy, prawn bisque

Beer battered haddock, French fries, mushy pea puree, homemade tartare sauce (*served in cones*)

VEGETARIAN

Tempura summer vegetables, sticky rice, soy, honey and lime dressing (v)

Saffron and pea risotto, lemon crème fraiche, parmesan crisp, pea shoots (v)

Giant couscous, caponata (aubergine, tomatoes and capers), toasted almonds, parsley cress* (v)

Baby leek, shitake and sweetcorn "pie" with puff pastry top (v)

DESSERT VERRINES

Lemon thyme and honey panna cotta, strawberries, thyme short bread

Gin and blueberry jelly, lemon syllabub, freeze dried blueberries

Chilled rhubarb and custard crumble, rhubarb sorbet

Blood orange posset, Campari marmalade, sable biscuit
Dark chocolate pot, raspberry mouse, white chocolate cream





SAMPLE CANAPÉ MENU

MEAT

Ham hock ballotine, homemade piccalilli, garlic croute

Steak, potato chip, béarnaise sauce

Mini smoked lamb loin, shitake mushroom and pepper kebabs, aioli

Smoked duck, pickled peach, sorrel leaf, rye bread toast

FISH

Beetroot cured salmon, dill cream, beetroot caviar served in mini bamboo cone

King prawns, lime and wild garlic mayonnaise dip

Seared tuna rolled in black and white sesame, Asian slaw, wasabi cream

Smoked salmon, mustard leaf, creamed cheese, nori seaweed lollipop

VEGETARIAN

Maki sushi rolls with cucumber, radish and asparagus, wasabi mayo

Oat cake, Somerset goat's cheese, beetroot puree, candy beetroot crisp

Chickpea fritter, tomato and roast pepper salsa, micro coriander

Pea and truffle risotto pop, white onion jam

SWEET

Vanilla cheesecake, chilli and mango glaze

Chocolate dipped, salted caramel ice-pops

Rich fudge and summer berry tartlet*

Strawberry wafer cone, strawberry and basil eton mess*



SAMPLE DINNER MENUS

STARTERS

Pressed ham hock, celeriac and grain mustard remoulade, pancetta crisp, white wine poached apple

Salmon trio: (hot smoked, cured and rillettes) horseradish cream, ciabatta crouton, lemon puree, keta caviar

Red, gold and candy beets, whipped goat's cheese candied walnuts, balsamic glazed apple* (v)



MAINS

Roast beef sirloin, horseradish mash, confit heritage carrots, buttered summer greens, red wine jus

Roast breast of chicken, thyme rosti, tender stem broccoli, pea, mint and chervil cream sauce

Honey and black pepper glazed duck breast, gratin potato, savoy cabbage stuffed with apricot and golden beetroot, jus

Roast onion stuffed with cracked wheat, sweetcorn and pine nuts, wild garlic cream (v)



DESSERT

Warm almond tart, poached summer berries, set lavender and mascarpone cream*

Blood orange posset, Campari marmalade, vanilla shortbread

Vanilla cheesecake, chilli mango glaze, vanilla and almond brittle*

