

BOWL FOOD MENU

Please choose a selection of 5 bowl food items from the menu below	£30.00 per person
Additional bowl food	£5.50 per person
Add two hours of unlimited beer, wine, water and juice for your reception	£20.00 per person
Additional hour of unlimited beer, wine, water and juice	£10.00 per person

HOT

Pressed mustard crusted beef, apple and onion mash, port jus

Pulled Welsh lamb, mint pesto, potato and spinach hash

Tandoori Celtic sea cod, black rice and crispy onions

Seared Anglesey bass, chorizo mash and bell pepper relish

Herb gnocchi, baby spinach, heritage tomato, salsa verde (v)

Katsu sweet potato, sticky rice, pickled carrot and ginger (ve)

COLD

Smoked chicken breast, avocado, wild rice, ginger mayonnaise

Thai beef with vermicelli rice noodles, chilli and lime dressing, baby coriander

Poached fillet of Scottish salmon, aromatic lentils, mint creme fraiche

Smoked Cornish mackerel, shaved fennel, beetroot relish, dill, lemon vinaigrette

Herb quinoa, broad beans, charred courgette, pea salad, pickled red onions, crispy kale (ve)

Heritage beetroot and tomato salad, goat's curd, truffle dressing (v)

DESSERTS

Chigwell Valley seasonal berries and pistachio crumble (ve)

Praline and chocolate mousse, honey blossom cream (v)

Lemon and mint posset, Kentish raspberries (v)

Dorset blueberry Eton mess (v)

Pina colada trifle (v)

