

Wedding menu

S T A R T E R - £ 8

Pan seared scallops with pork tenderloin, meat juices & pea puree

Heritage tomato salad, salt baked beets, whipped goat's cheese & basil oil (v)

Smoked salmon with rye crostini, celeriac remoulade & caper berries

Spinach & watercress soup with poached egg & fennel croutons (v)

M A I N _ £ 2 5

24 hr Braised beef torchon with Chanteney carrots, cauliflower puree, purple sprouting broccoli, potato fondant & red wine jus

Ballotine of chicken breast with mushroom duxelles, wilted spinach, saffron Parmentier potatoes & Cognac cream sauce

Roast Cornish hake with gremolata on a bed of sweet potato & bean cassoulet

Roast aubergine with cauliflower steak, tomato concasse, baba ghanoush & citrus cous cous (v) (vg)

D E S S E R T - £ 8

Sticky toffee pudding, toffee sauce, strawberries & ice cream

Lemon Genoise cake with macerated berries & vanilla mascarpone

Summer fruits set in Pimms' jelly with orange sables & Chantilly cream

Baked Green & Blacks chocolate tart, fruit coulis & vanilla ice cream



Canapés

H O T B I T E S E A C H - £ 2 . 2 5

Bite sized Welsh rarebit (v)

Quails Scotch eggs with Colman's English mustard

Mini Yorkies with rare roast beef & horseradish creme fraiche

Wild Mushroom sausage roll in Gluten Free puff pastry (v) (vg) (gf)

Mushroom Arancini with parmesan & truffled mayonnaise (v)

Satay chicken skewers with lime & candied peanut crumb

Pea & mint Arancini with carrot puree (v) (vg)

Charcoal broccoli florets with sweet chilli & yuzu sesame (v) (vg) (gf)

Mini tempura fish & chip cones

Buttermilk chicken with wasabi mayonnaise

Sticky honey & mustard glazed sausages

C O L D B I T E S E A C H - £ 2 . 2 5

Sweet citrus dressed crab brioche amuse bouche

Chicory boats with blue cheese & candied walnuts (v) (vg) (gf)

Cherry tomato skewers with feta, olive & basil (v) (vg) (gf)

Smoked salmon blinis with horseradish creme fraiche;.

Dates stuffed with goat's cheese wrapped in prosciutto

Baba Ghanoush on gluten free crostini (v) (vg) (gf)



Sharing Platters

ALL COURSES SERVED ON ONE
PLATTER PER TABLE FOR GUESTS
TO PASS TO EACH OTHER

SHARING STARTERS

Camembert baked with Garlic & Vermouth

Chargrilled Halloumi dressed with Pesto

Mini Thai fish kebabs

Mini vegetable kebabs

Ham Hock terrine with picallili

Mini Sliders (Chicken, bean or beef patty)

SHARING MAINS

Salmon roasted in a banana leaf

24 hr pulled beef brisket

Slow cooked Lamb shoulder

Harissa rubbed whole roast chicken

Marinated m/rare rump steak

*Slow Roast Pork Belly with crackling & Apple
Sauce*

BBQ Home Cured, slow roasted pork ribs

SHARING DESSERT

Green & Blacks Baked Chocolate Tart

Caramelised lemon tart

Panna Cotta Pots

DIY Eton Mess

Sticky toffee pudding with toffee sauce



Sides

Brussels Sprouts Roasted with
redcurrant & Balsamic glaze

Steamed tenderstem broccoli with
sesame yuzu

Cotswold Mash (mashed potatoes with
Fussels extra virgin oil)

Buttered green beans with garlic &
toasted almonds

Baby New potatoes roasted with
Rosemary & Thyme



Evening Food

MAINS £13.50

Sweet waffle, Spicy Tex Chicken w maple glaze (v)

Chilli dogs - Hot dogs topped with chilli con carne and gooey cheese.

Bacon in Brioche bap

Roast Beef & sourdough pockets with dipping gravy

Fish Finger Sandwich with homemade Tartare Sauce

Smash burgers - Freshly made, double patty smash burgers in brioche with First Press Burger sauce, gherkins, vine tomatoes, iceberg & American cheese, served with fries

Buttermilk chickenburger & Beanburger options also available

Pizzas - Hand pressed sourdough bases with a choice of toppings (gf bases available)

- Margherita
- Chorizo & Chilli Jam
- Goats Cheese, spinach & caramelised onion
- Vegan Pesto & Rocket (vg)

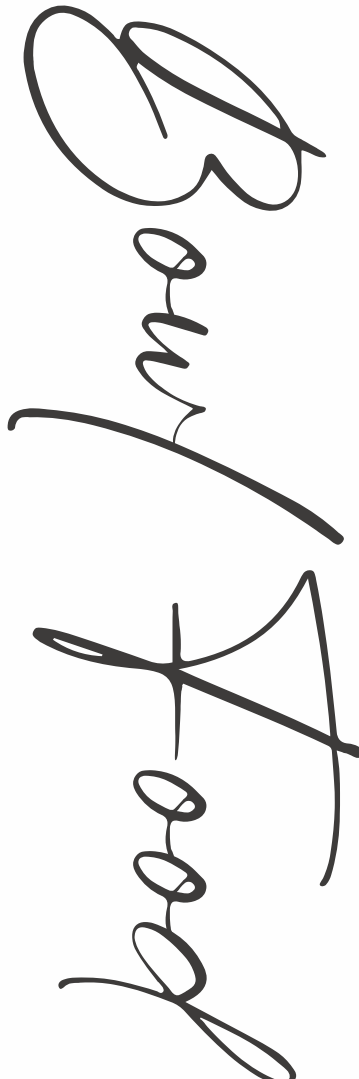
SIDES / SNACKS / KIDS

French Fries £3.50

Mac n' Cheese £8.50

Chicken Goujons n'chips £8.50



The logo for 'Bowl Food' is written in a large, elegant, black cursive script. The word 'Bowl' is on the top line, 'Food' is on the bottom line, and a vertical line separates them in the middle.

As you mingle, wait staff deliver small taster bowls of food inspired by a host of culinary influences.

We recommend 4 bowls per person, each bowl priced at £7.50

Savoury

Soy cured Salmon with Kim Chee slaw

Pulled beef with Somerset mash, meat juices & pea shoots.

Shredded pork with bean cassoulet, crackling & apple sauce

Vegetable ratatouille with sourdough crostini (vg)

Cornish Hake with citrus cous cous & gremolata

Chargrilled aubergine with baba ghanoush & tomato salsa (vg)

Sweet

Sugar n'spice, fresh mini doughnuts

Tiramisu with Green Matcha

Limoncello & chocolate orange trifle

Jelly & ice cream