



# BOWL FOOD

Perfect for those who wish to network. **Pricing is based on four bowls** and we recommend that one of your choices is a vegetarian option.

(Minimum 20 persons)

## Cold Items

Smoked Chicken Ceasar Salad (Gluten, Egg, milk)

Thai Beef, Glass Noodles, Avocado, Crispy Egg, Nam Jim (Fish, Sulphites, Nuts)

Pulled Peking Confit Duck, Crispy Pacific Vegetables, Hoisin Shaoxing Dressing,

Pancake Ribbons (Gluten, Sulphites, Alcohol, Egg)

Seared Lamb Fillet Trimmings, Tabbouleh, Beetroot Hummus, Fattoush Style Salad  
(Gluten, Egg, milk)

Blackened Red Miso Cod, Ramen Noodle Salad (Soy, Gluten, Fish)

Spiced Coconut Tuna Ceviche, Soba Noodle and Wakami Salad (Fish, Gluten, Soy, Nuts,  
Sesame, Mustard)

Mango and Chilli Prawn, Rice Noodle Salad (Crustacean, Soy, Sesame, Nuts)

House Cured Gravlox, Jalapeno Corn Bread, Pickled Vegetables, Russian Salad, Citrus  
Crème Fraiche (milk, Egg, Gluten, Mustard)

Super Food Salad of Avocado, Crispy Quinoa, Hummus, Goji Berries, Falafel, Tempeh,  
Barley and Tahini Dressing (V) (Soy, Sesame, Sulphites)

White Miso Charred Aubergine, Green Chilli Jam, Pomegranate and Halloumi (V)  
(Gluten, Soy, Sesame, milk)

Tomato, Buffalo Mozzarella, Basil, Walnut Crumb, Pickled Shallots, Aged Balsamic (V)  
(Nuts, Celery, Sulphites, milk)

Antipasto Rigatoni (V) (Gluten)

ALLERGENS ARE NOTED IN BRACKETS

(Vegan options available on request. Prices are per person and exclude VAT)



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## Hot Items

Korean Seared Red Pepper Paste Steak Bowl, Brown Rice, Crunchy Raw Vegetables  
(Soy, Sulphites, Gluten, Nuts, Celery, Mustard)

Chorizo, Speck and White Bean Stew (Sulphites, Gluten)

Pork, Chicken and Prawn Nasi Gorang (Soy, Crustacean, Egg, Sulphites, Sesame)

Lamb Goulash with Soured Cream (milk, Celery, Mustard)

Massaman Chicken Curry with Aromatic Jasmine Rice (Sulphites, Celery)

Karaage Fried Chicken, Slaw and Shichimi Togarashi Mayonnaise (Gluten, milk, Egg)

Fish Goujons, French Fries, Minted Mushy Peas (Gluten, milk, Fish, Egg)

Prawn and Coconut Laksa (Crustaceans, Nuts, Sulphites)

Seared Salmon Fillet, Brown Rice, Leek, Tarragon and Vermouth Sauce (Fish, milk, Mustard, Alcohol)

Wild Mushroom Veloute, Polenta Puree, Truffle Oil (V) (Gluten, milk)

Grilled Halloumi, Pomegranate Pearls, Pickled Pear, Radish and Radicchio (V)  
(Mustard, milk, Celery, Sulphites)

Sechuan Peppered Tofu, Dashi Broth, Chilli, Kale (V) (Soy)

Butternut Squash, Sage and Citrus Risotto (V) (milk)

Marinated Peanut Tempeh, Carrot and Spring Onion Slaw (V) (Nuts, Soy, Sesame)

## Dessert Items

White chocolate and raspberry bavarois (milk, Egg, Gluten)

Apple and rhubarb clafoutis with jersey cream (milk, Egg, Gluten)

Honeycomb and banana French toast (milk, Egg, Gluten)

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