

# From £6 per Bowl

## **Savoury Bowls**

Smoked Haddock & Leek Risotto – Chervil Cream  
Mushroom Pearl Barley – Shitake – Spring Onions – Yogurt  
Duck, Chorizo & Red Pepper Casserole – Chickpeas – Coriander  
Roast Cornish Pollock – Curried Rice – Egg – Peas  
Roast Aubergine – Rose Harissa – Hazelnuts – Raisins – Yogurt  
Tomato Risotto – Goats Cheese Bonbon – Truffled Cream  
Tempura Hake - Yuzu Couscous – Coriander Yogurt  
Cornish Seafood & New Potato Chowder – Dill – Artichokes  
Slow Cooked Chicken – Butter Curry – Cashews  
Roast Pumpkin - Goats Curd - Walnuts  
Mushroom Mousse - Truffled Mushrooms - Parmesan

## **Dessert Bowls**

Creamed Rice Pudding – Salt Caramel – Crystallised Nuts  
Roast Banana Mousse – Chocolate E'spuma – Caramel Popcorn  
Roast Pear– Granola – Honey Yogurt  
Blackberry E'spuma – Italian Meringue – Hob Nob

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Further vegan and other dietary items available upon request

Please note we only use the finest seasonal ingredients, please be understanding if certain ingredients are not available at the time of your event



**Chef  
Simon  
McKenzie**



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