

Bowl food experience

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

Priced from £6 per bowl

*We recommend 5-6 bowls per person
for a well-balanced & satisfying meal*

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients,
please be understanding should certain ingredients are not available at the time of your event