

## Bowl Food Menu

*£29.00+VAT per person, if booked outside of DDR event*

Prices are exclusive of VAT unless otherwise stated.

Our food is prepared using the finest & freshest local produce. Where possible we use seasonal herbs, vegetables and fruit from our College gardens.

Our Head Chef has carefully selected the below dishes for this season's bowl food menu.

Please select a total of **four options**.

### Vegetarian and Vegan

Vegetarian Gyoza, Kimchi Slaw (V)

Baked Gouda Macaroni Topped with Brioche Crumb (V)

Chunky Sweet Potato and Mixed Bean Chilli (VG)

Crispy Gnocchi with Mushroom, Lemon and Herb Butter (V)

Fruity Chickpea, Aubergine and Tomato Tagine (VG)

Penne Pasta with Walnuts, Gorgonzola and Sage (V)

Rustic Vegetable Ratatouille and Goats Cheese Bake (V, VGO)

Red Pesto and Ricotta Tortellini with Cherry Tomatoes (V)

Tomato and Olive Salad with Crumbled Feta (V, VGO)

Pea and Lemon Risotto with Watercress Pesto (VG)



## Fish and Seafood

Hake Madras with Mini Poppadom

Teriyaki Cod, Brown Rice, Spring Onions and Sautéed Greens

Salmon with Black Onion Seed and Tomato Salsa

Seabream with a Spicy Rice Noodle Salad

Fish Cakes with Salsa Verde

Fish Fritter with Thai Sauce

## Meat

Powers Chilli Sausage, Creamed Potato and Red Onion Jus

Miso Chicken, Sweet Potato, Spinach and Ginger Jus

Smoked Chicken Caesar Salad, Parmesan and Herb Croutons

Beef Meatballs with a Sweet Tomato and Black Olive Sauce

Normandy-Style Pork with Cider and Mashed Potatoes

Pork with Pepper and Chilli Teriyaki Jus

Beef, Black Pudding and Mustard Casserole

Chicken with Chorizo and Smoky Paprika Sauce

## Selection of Mini Desserts

Served with Fresh Fair Trade Tea & Coffee and Clipper Herbal Teas