

Bowl Food Menu

£30.00+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.

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

Please select **four** choices from any section

Hot Section

Vegetarian and Vegan

Baked Montgomery Cheddar Macaroni, Panko Crumb (V)

Miso Aubergine, Mango Salsa (VG)

Wild Mushroom, Pearl Barley, Spinach, Thyme, Truffle Vinaigrette (VG)

Fish and Seafood

Hake Madras, Mini Poppadoms

Saffron Risotto, Garlic Prawn and Mussels

Fish Cakes, Salsa Verde

Meat

Chicken Thigh, Wholegrain Mustard & Tarragon Sauce, Creamed Potatoes

Slow Cooked Garlic and Chilli Beef, Sticky Rice

Slow-Braised Spiced Lamb, Apricot, Chickpeas, Root Vegetables, Couscous, Mint Yogurt

Cold Section

Vegetarian and Vegan

Waldorf Salad, Celery, Apple, Grapes, Blue Cheese, Sunflower Seeds (no walnuts) (V)

Buddha Bowl, Sweet Potato, Red Cabbage Slaw, Avocado, Lentils, Miso Dressing (VG)

Roasted Brussels Sprouts, Carrots, Squash, Wild Rice, Maple-Roasted Pumpkin Seeds, Herb Dressing (VG)

Fish and Seafood

Chalk Stream Trout, Horseradish Cream, Potato, Dill, Spinach

Smoked Mackerel, Beetroot, Apple, Mustard Dressing

Tuna, Green Beans, Baby Potatoes, Olives, Egg, Tomato, Dijon Vinaigrette

Meat

Shredded Duck, Slaw, Sticky Plum Dressing, Rice Noodles

Ploughman's Bowl, Ham or Beef, Cheddar, Piccalilli, Apple, Baby Potatoes

Chicken Shawarma, Bulgur Wheat, Pickled Vegetables, Garlic Yogurt

Selection of Mini Desserts

Served with Fair Trade Tea & Coffee and Clipper Herbal Teas