

# WIMPOLE<sup>St</sup>

## Bowl Food

Three bowls - **£22.50** per person  
(minimum of 15 people)

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events  
The food is served in small bowls and brought directly to guests similar to a canapé style service  
Please choose the same selection of items for all guests

**We recommend you choose 1 fish, 1 meat and 1 vegetarian option, and you can substitute 1 dessert bowl  
If you'd like to add a dessert bowl to the selection of 3 bowls it would be an additional £7.50 per person  
Maximum of four bowls per person, including 1 cold bowl**

### Meat Hot Bowl Food

- Black pudding and apple sausage served with sage creamed potato, red wine sauce and caramelized apple (Gluten Free)
- Spicy chicken and spring onion Mie Goreng served with brown noodle salad
- Asian style crispy sesame seed beef fillet served with saffron braised rice
- Sautéed chicken fillet with woodland mushroom truffle cream sauce and pilaf braised rice
- Slow cooked beef brisket with creamed mash potatoes, roasted carrots and beef jus
- BBQ pulled pork served with a cabbage slaw and crispy mini chips
- Rosemary and garlic marinated lamb fillet served with colcannon potato, red currant sauce and minted peas
- Sirloin steak with mini chips, confit cherry tomatoes and Béarnaise sauce

### Fish Hot Bowl Food

- Fillet of sole in a Vermouth sauce with wilted spinach, grapes and buttered potatoes (Gluten Free)
- Seafood paella
- Chargrilled Tuna fillet glazed with sesame and soy served with rice noodles and chilli bok choy
- Oven roasted cod supreme with Goan curry sauce and pilaf rice
- Lobster and salmon fish cake served with sea beet and a lime mousseline sauce
- Tempura tiger prawns keep as linguine served with sweet chilli sauce and red onion salsa
- Crayfish and prawn tortellini with shaved fennel and served with a lobster cream sauce, micro fennel cress salad
- Seared Scottish salmon with a hickory soy glaze, served with a cannellini bean cassoulet, tempura carrot ribbons

### Dessert Bowl Food

- Pimm's summer pudding
- Mixed berry trifle
- Lemon & rosewater panna cotta with poached strawberries
- Chocolate and raspberry torte
- Passion fruit crème brûlée

Maximum of four bowls per person, including four hot bowls and two

cold All prices exclude V.A.T. Some items may contain traces of nuts.

### Vegetarian Hot Bowl Food

- Tomato and mozzarella tortellini served with a basil cream sauce, toasted pine nuts and crispy basil leaves
- Pad Thai with bok choy, bean sprouts and roasted peanuts (Vegan/Gluten Free)
- Potato gnocchi and baby spinach with a blue cheese cream sauce, pumpkin seeds and sweet pimento peppers
- Spinach and green pea risotto topped with feta cheese and pea shoots (Gluten Free)
- Oyster mushroom and leek risotto topped with sundried tomato and chive (Vegan/Gluten Free)
- Spanish potato omelette with onion and courgette served with a white wine cream sauce (Gluten Free)
- Thai green curry of pok choy, baby corn and chick peas served with braised brown rice (Gluten Free)
- Wild mushroom ravioli served with smoked garlic, spinach and porcini cream sauce topped with truffle oil

### Cold Bowl Food

- "Duck Two Ways" Confit and smoked served with watercress, red chicory, dried cranberries and spiced pecans
- Superfood salad of poached (flaked) Scottish salmon, marinated in lime ginger and honey served with broccoli and quinoa salad, accompaniment with toasted almonds and beetroot balsamic
- Chinese cabbage and smoked trout salad with julienne of cucumber and papaya finished with a ginger and chilli syrup
- Chicken Caesar salad
- A superfood salad of braised fennel in saffron stock with cauliflower, toasted sesame and pumpkin seeds served with curly kale, smoked tofu and butternut squash (Vegan/Gluten Free)

