



Cold bowl food

Our contemporary classics that are always a talking point

Poached shetland salmon with chilli noodles and coriander

BBQ seasoned chicken breast slithers, feta & squash salad & Caesar dressing

Red pepper roulade, citrus mediterranean cous cous & yoghurt **V**

French potato salad with garlicky mayo, shredded cooked pork hock and mustard cress

Orso pasta tossed with artichokes, semi dried tomatoes, olives, little mozzarella, rocket leaf and virgin oil **V**

Citrus and sultana cracked wheat, sliced goats cheese, whole roasted almonds, chilled slow roast duckling **V**

Smoked chicken and a hint of sweet chilli salad

Kiln roast shetland salmon with russian salad and rocket

The posh vegetarian ploughmans **V**

Kidney beans and rice in a chillied coriander vinaigrette with guacamole and iceberg lettuce **V**

Grainy mustard spaghetti coleslaw with chopped egg, feta, french beans and pea sprouts **V**

Tossed salad of pork and leek sausages, poached barley, sun kissed tomatoes and piquant tiny peppers

The posh ploughmans

Sesame crusted spinach roulade and mustard cress on a salad of feta cheese, shredded radicchio and peas tossed in lemon oil **V**

Soy and honey marinated tofu with a beetroot, carrot, almond and sesame salad **V**

Somerset goat's cheese with dried pear, pink grapefruit, roasted walnuts, risoni pasta, pine nuts and micro rocket cress **V**





Cold bowl food cont'd

Salad of cucumber, mint, watermelon, tomatoes, prunes, thick greek yogurt and alfalfa sprouts **V**

Caraway scented aubergine and chick pea ratatouille with baby spinach leaves, ricotta and walnut scones **V**

Luxurious tabbouleh, cracked wheat salad with red onions, dates, golden sultanas, lemon, spring onions, mint pistachios, cucumber and pickled ginger **V**

Butter beans, roasted squash, plum tomatoes and purple potatoes with soured cream raita and mizuna leaf **V**

Hot bowl food

Stir fried chicken breast with soy and crunchy vegetables

Macaroni bound in tomato sauce with fresh basil **V**

Lean beef bolognese sauce served over basmati rice

Thai green curry stoup and basmati rice

Breast of chicken delhi - roasted chicken in creamy sauce pf turmeric, coconut, cumin and fresh Coriander

Beef saag, slowly braised with ginger and chilli spices finished with shredded spinach leaves and rice

Sumac spiced sweet potatoes, tomatoes & aubergines with almonds, cashews and coriander & cous cous **V**

Pot of lentils & chick peas, potatoes & butter beans stewed in rich madras sauce with rice **V**

Lamb tagine & cous cous

Tunisian potato hot pot and cous cous **V**

Madagascan peppercorn chicken & cous cous

Special lamb tagine cooked with honey, pears and apples, served with fresh mint cous cous





Hot bowl food cont'd

Baked salmon fillet with roasted artichoke & little potato cake, white wine & fennel cream

Chorizo stovies

4 sausage, pulse & potato crock pot

Spiced and blackened char sui pork, stir fried vegetables, egg noodles & honey jus

Haggis with neeps & tatties

Meaty stovies with ketchup and short crust pastry slabs

Gnocchi with button mushrooms and sherryed cream sauce with chives V

Sliced marinated roast duck breast & marmalade mash, sesame seeds & sticky jus

Quinoa cooked with italian plum tomatoes, white wine & onions with roasted squash, coriander & parmesan V

Seared chicken breast strips, peanut butter mash, miso broth & stir fried leeks

Little roasted sea bass fillet, sweet potato mash, steamed pak choi, smooth shitake sauce & truffle oi

Dauphinoise potato with sliced beef daube, wine jus, shredded spring onions

Toulouse sausage with hot barley tabbouleh & onion jus

Buttery mashed potatoes, beef stew and suet pastry dumplings

Fish and chips - cod pieces fried in fine breadcrumbs with little roasted potatoes and creamed peas

Steamed chicken breast, basil infused orzo pasta and cream of mushroom sauce

Upside down shepherd's pie' slow cooked lamb mince with tomatoes, onions, garlic and carrots poured over creamy mashed potatoes

Baked salmon fillet with roasted artichoke & little potato cake, white wine & fennel cream





Desserts

Chocolate dipped ice cream bon bons on sticks

Di Rollo ice cream tubs

Lemon & amoretti mousse

Crushed coffee vacherin with marsalla soaked almond biscuits

Belgian chocolate mousse with candied orange strips

Creamy lime and lychee brûlée

Chilled rice pudding with yoghurt, mango and pistachio nuts

Lemon crunch fool

Passion fruit cheesecake cup with mango sauce

Prepared fruit platter with chocolate and mango dipping sauce