



AUTUMN/WINTER 26/27 BOWL FOOD COLLECTION

WE ARE FOODIES

WE BELIEVE IN DELIVERING A TRULY UNIQUE DINING EXPERIENCE.

Heritage Portfolio take great pride in curating extraordinary culinary experiences that captivate the senses & leave a lasting impression.

At the heart of our approach is a deep commitment to understand & exceed the expectations of our clients. We recognize that every event is unique, & we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, & dietary requirements. Our talented team of chefs & event organisers will collaborate with you to create a culinary journey that perfectly complements your event.

Augustin Pintilie

AUGUSTIN PINTILIE
Lead Event Chef





MEAT

Cold

Bresaola, poached pear, whipped blue cheese, toasted walnuts, chicory & balsamic dressing

Smoked duck, roasted fig, chicory, walnut crumb, pickled apple & balsamic reduction

Rare roasted venison loin, blackberry gel, shaved fennel, toasted hazelnuts, watercress & juniper dressing

Hot

Slow-cooked venison ragù, mashed potatoes, balsamic onions & crispy sage

Sliced beef fillet, wild mushroom cream, crispy potato pavé, spinach & Madeira jus

Roast guinea fowl supreme, potato purée, tenderstem broccoli & tarragon jus

Sliced roast chicken breast, celeriac purée, roasted carrots, crispy kale & port sauce

FISH

Cold

British salmon gravlax, cucumber & carrot ribbons, rye crumb, dill crème fraîche & lemon oil

Chalk stream trout, chicory & orange salad, caperberries, whole grain mustard dressing

Atlantic prawns, baby gem, cucumber, Marie Rose sauce, lemon gel & crispy shallots

Hot

British salmon gravlax, cucumber & carrot ribbons, rye crumb, dill crème fraîche & lemon oil

Chalk stream trout, chicory & orange salad, caperberries, whole grain mustard dressing

Atlantic prawns, baby gem, cucumber, Marie Rose sauce, lemon gel & crispy shallots



VEGETARIAN

Cold

Quinoa, roasted squash, whipped feta, pomegranate, toasted pumpkin seeds, herb dressing

Mixed leaves, conference pear, Stilton, candied walnuts, chicory, mustard dressing

Spiced cauliflower, hummus, black rice, pickled red cabbage, crispy chickpeas, tahini dressing (vegan)

Hot

Pumpkin, tofu, green beans, coconut curry, jasmine rice, Thai basil, lime & crispy shallots (vegan)

Truffle macaroni cheese with brioche crumb

Roasted butternut squash & sage risotto, parmesan, toasted hazelnuts, crispy sage

SWEET

Macerated pineapple, crisp meringue, coconut & lime Chantilly cream

Maple panna cotta, toasted walnut crumble, poached pear & maple caramel

Spiced apple & blackberry, vanilla bean custard, oat crumble, caramelised pecans





NEXT STEPS

WE HOPE THIS HAS GIVEN YOU A FLAVOUR
OF WHAT WE CAN CREATE FOR YOUR EVENT.

Once you have had a chance to review this seasonal menu collection, we would welcome the opportunity to speak with you to discuss your event in more detail. We would love to invite you to meet with us to discuss any questions you may have.

Yours sincerely,

Heritage Portfolio

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HERITAGE PORTFOLIO

NEVER STANDING STILL