SAMPLE BOWL FOOD MENU

BACON CRUMES SERADISH

STYROYM

Sussex lamb shoulder tagine with dates and apricots on cauliflower cous cous

Baked salmon fillet with a basil mash potato and a chunky fresh tomato fondue

Roasted red mullet, chorizo and pepper braised Spanish rice

Sliced rare roast lamb rump with a parsnip mash lamb jus and fennel cress

White crab salad with a brown crab dressing and sous vide pickled vegetables

Duck rillette with a pumpkin purée and a blueberry jus

Salt and pepper fried squid, wasabi mash potato, crispy cabbage and micro coriander

Scottish smoked salmon fish cake with creamed leeks and a caper dressing

Warm game sausage roll pea shoot salad with a red onion and blueberry jam

Classic tuna Carpaccio niçoise salad with saffron potatoes

Banana and pecan sundae with caramel sauce

Warm black current Bakewell tart with a lemon curd crème

