



Our bowls are 4/5 mouthfuls and each guest will receive two bowls of each choice.

## **SAVOURY**

Slow roasted pork belly, mustardy lentils, salsa verde (GF,DF)

Spiced lamb meatballs, tabbouleh, pomegranate, tahini sauce (DF)

Confit chicken with miso sweetcorn puree, wild mushrooms, sesame & truffle oil (GF,DF)

Soy braised beef cheeks, fragrant basmati rice, crispy onions, chives (GF,DF)

Truffle mac 'n' cheese, gruyere crumb, lemon & parsley gremolata (V)

Butterbean cassoulet, spiced cauliflower, tarragon dressing (VG,GF,DF)

Miso glazed aubergine, almond and harissa cous cous, lime and micro coriander (VG,DF)

Truffle arancini, porcini emulsion, parmesan, chives (V)

Roasted tomato & basil orzo pasta, mozzarella and aged balsamic reduction (V)

Buratta Pugliese, Isle of Wight tomatoes, pesto Genovese, pine nuts (V,GF)

## **SWEET**

Saffron rice pudding, vanilla poached plums (V,GF)

Chocolate brownie bites, salted caramel ice-cream (V)

Banoffee pie, caramelised banana, pecan praline, toffee sauce (V)

BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V)

Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF)

Lemon posset, caramelised white chocolate, lemon curd, honey oat crumble (V,GF)

Orange polenta cake, rosemary mascarpone, toasted almond and amaretti crumb (V,GF)

