

Bowl Desserts

- Tiramisu, Shaved Dark Chocolate
- Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream
- Pecan Chocolate Brownie, Salted Caramel and Vanilla Ice Cream
- Homemade Profiteroles, Crème Patisserie and Chocolate Sauce
- Apple and Pear Crumble, Crème Anglaise
- Chocolate Mousse, Ginger and Orange Cookie
- Vanilla Crème Brule and Pistachio Biscotti
- Matcha Tea and Vanilla Panna Cotta, Rhubarb and Coconut Tuille
- Mango and Passion Fruit Cheesecake and Citrus Salad
- Spotted Dick and Vanilla Custard
- Biscoff Banoffee Pie, Caramelized Banana and Salted Caramel
- Classic Eton Mess
- Yuzu Lemon Posset and White Chocolate Cooki Dough

Vegan

- Vegan Cheesecake Fruit of the forest
- Toffee Apple Cake and Mango Sorbet
- Chocolate Fudge Cake Vegan Vanilla Ice Cream
- Chocolate Brownie Black Cherry Coulis
- Apple Crumble and Custard Vegan
- Vegan Tiramisu
- Carrot Cake
- Flapjack Caramelized Bananas and Vanilla Ice Cream

**Prices Start From £34.00 for 5 Bowls per Person Based on a Minimum of 35 Guests.
This Offer Includes a Selection of 3 Hot Bowl Food, 1 Cold Bowl Food and 1 Dessert Bowl Food**

This Offer Includes Service Equipment, Crockery / Cutlery, Uniformed Chef, Clear Away and Wash Up.

Additional Bowl for £6.25 per Person minimum number required

Regarding Allergies: We Cannot Guarantee the Absence of Allergens in any of Our Dishes
As All Our Food is Prepared in an open plan Kitchen.

Waiting Staff Service Charge is £18.00 Per Hour Minimum 4 Hours