

OUR CURATED TASTING EXPERIENCES

Minimum 30 guests · Fully serviced packages

◆ THE CLASSIC | £35.00 per person

A perfect introduction to elevated bowl dining

- 2 Hot Bowl Creations per guest
 - 1 Cold Bowl Creation per guest
 - 1 Decadent Dessert Bowl
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◆ THE GRAND TASTING | £42.50 per person

A complete and immersive culinary journey

- 3 Hot Bowl Creations per guest
 - 1 Artisanal Cold Salad Bowl
 - 1 Decadent Dessert Bowl
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◆ YOUR PACKAGE INCLUDES

- Curated bowl selection per guest
 - Full service with professional staff
 - Premium equipment, crockery & cutlery
 - Uniformed chef for live presentation
 - Complete clear-up & wash-up service
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BOWL FOOD COLLECTION

Fish & Seafood Focused

HOT BOWLS

- **Beer-Battered Cod & Chips**
Pea purée, house-made tartar, lemon wedge

- **Salt Cod & Chorizo Croquettes**
Shaved fennel, spring onion, scotch bonnet aioli
- **Thai-Style Fish Cakes**
Chilled rice noodle salad, sweet soy glaze, coriander
- **Pan-Roasted Haddock**
Sundried tomato mash, leek & pancetta fricassee, white wine butter
- **Grilled Atlantic Salmon**
Buttered new potatoes, spring onion, lime crème fraîche
- **Grilled Swordfish Steak**
Charred lemon, Kalamata olive salsa, roasted red peppers, rocket
- **Chili King Prawn Stir-Fry**
Oriental vegetables, black bean sauce, toasted sesame
- **Crispy Calamari & Courgette**
Garlic aioli, lemon
- **Pan-Seared Sea Bass**
Cherry tomatoes, green beans, basil, white wine reduction
- **Pan-Fried Red Mullet**
Fennel & orange salad, samphire, saffron new potatoes
- **Crispy-Skinned Seabream**
Confit cherry tomatoes, caper berries, lemon beurre blanc
- **Risotto Scoglio**
Saffron risotto, tiger prawns, clams, mussels, calamari, gremolata
- **Crab & Crayfish Farfalle**
Lemon-chili garlic cream, petit pois, dill
- **Pan-Fried Mackerel**
Sautéed potatoes, green beans, caper butter, crispy shallots
- **Slow-Cooked Octopus**
New potatoes, cherry tomatoes, red pepper salsa, lemon oregano oil
- **Crab Ravioli**
Broad beans, lobster bisque, chervil
- **Sri Lankan Red Prawn Curry**
Caraway cauliflower rice, coconut sambol, coriander
- **Roasted Monkfish**
Chorizo, red peppers, fennel, sweet potato, aurora sauce
- **Tempura Soft-Shell Crab**
Crispy sushi rice bonbon, pickled ginger, yuzu ponzu

COLD BOWLS

- **Royal Seafood Cocktail**
Prawn & crayfish, avocado, shaved fennel, baby gem
- **Fresh Crab & Papaya Salad**
Lime-dressed crab, quail eggs, wasabi mayo, micro herbs
- **Grilled Tuna Niçoise**
New potatoes, haricots verts, olives, soft-boiled egg, lemon-oregano vinaigrette
- **Mackerel Escabeche**
Poached mackerel, fennel, orange, cucumber, broad beans, rocket
- **Miso-Honey Cured Salmon Salad**
Pickled mooli, yellow lentils, pomegranate, yuzu dressing
- **Insalata di Mare**
Poached prawns, calamari, clams, mussels, cherry tomatoes, radicchio, gremolata

SERVICE & INFORMATION

Dietary Accommodations

Vegan, vegetarian, and gluten-free options available. Please inform us of any allergies—our team will gladly advise. While we take great care, we cannot guarantee a completely allergen-free environment.

Sustainability Promise

We proudly source:

- Meat from accredited British farms
- Seafood from MSC-certified suppliers
- Produce from local growers wherever possible

Pricing

All prices are for 2025 and exclude 20% VAT.

BESPOKE PACKAGES AVAILABLE

Let us tailor your bowl food journey. We're delighted to customise your experience and create something truly unique for your event.