

ELEVATED BOWL FOOD EXPERIENCE 2025

Savor a curated journey of global Flavors, thoughtfully composed in a bowl

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 person
- 1 Cold Bowl Creation per person
- 1 Decadent Dessert Bowl

THE GRAND TASTING | £42.50 per person

A complete and immersive culinary journey

- 3 Hot Bowl Creations per person
 - 1 Artisanal Cold Salad Bowl
 - 1 Decadent Dessert Bowl
-

YOUR PACKAGE INCLUDES

- Curated selection of bowls per person
 - Full service with professional staff
 - Premium equipment, crockery & cutlery
 - Uniformed chef for live presentation
 - Complete clear-up & wash-up service
-

HOT BOWL COLLECTION

Please select your preferred dishes for your event

BEEF

Signature Creations

- Feather Blade Beef – Colcannon mash, grilled shallots, Barolo demi-glace
- Beef Bourguignon – Classic French stew, pancetta, root vegetables
- Jacobs Ladder Beef – Garlic & sun-dried tomato mash
- Argentinian Rump Steak – Chimichurri, cassava chips

- Flat Iron Steak – Sautéed mushrooms, triple-cooked chips, brandy peppercorn sauce
- Beef Ribeye Tataki – Yuzu-soy, daikon, wasabi mash
- Korean Galbi Beef – Gochujang glaze, kimchi fried rice
- Japanese Torched Beef – Sushi rice, pickled ginger, truffle ponzu

Global Flavours

- Madras Beef Curry – Cardamom pilaf rice
- Beef Bulgogi – Pickled mooli, shiitake, teriyaki
- Thai Massaman Beef Curry – Coconut, peanuts, jasmine rice
- Lebanese Beef Shawarma – Tabbouleh, za'atar flatbread
- Jamaican Oxtail Stew – Butter beans, sweet plantain mash
- Classic Lasagna al Forno – Garlic-oregano bread, rocket salad

PORK

- Crispy Pork Belly – Spiced honey glaze, apple & celeriac mash
- Miso-Glazed Pork Cheeks – White miso caramel, edamame purée
- Char Siu Pork Tenderloin – Jasmine rice, gai lan
- Ibérico Secreto – Piquillo pepper emulsion, patatas bravas
- Porchetta Di Ariccia – Fennel pollen potatoes

LAMB

- Braised Lamb Shoulder – Seasonal vegetables, rosemary jus
- Lamb Tagine – Sultana couscous
- Greek Lamb Moussaka – Aubergine, spiced lamb, béchamel
- Lamb Rogan Josh – Basmati rice
- Hyderabad Lamb Biryani – Saffron rice, mint raita

POULTRY

- Chicken Fillet Tarragon – Wild mushrooms, tarragon crème sauce
- Chicken Tikka Masala – Creamy spiced tomato sauce
- Japanese Chicken Katsu – Curry velouté, steamed rice
- Thai Green Chicken Curry – Thai basil, jasmine rice
- Nashville Hot Chicken – Buttermilk ranch, cheddar cornbread

GAME, DUCK & WILD

- Pan-Fried Duck Breast – Dauphinoise potatoes, roasted plums
- Confit Duck Leg – Sweet potato mash, kale, Vega Demara jus
- Chinese Five-Spice Duck – Hoisin glaze, scallion pancakes
- Wild Boar Ragu – Pappardelle, porcini mushrooms
- Rare-Seared Venison Loin – Juniper pear, celeriac purée, red wine-chocolate jus
- Slow-Braised Venison Haunch – Wild mushroom risotto, cavolo nero, port reduction
- Pan-Roasted Pigeon Breast – Beetroot risotto, blackberry gastrique
- Roasted Pheasant Supreme – Chestnut risotto, sprout tops, game gravy

CHARCOAL GRILL & BBQ

- BBQ Glazed Pork Ribs – Sweet potato fries, honey mustard coleslaw
 - Chicken Gyros Souvlaki – Tzatziki, salad, mini pita
 - Beef Striploin Burger Bowl – Truffle aioli, triple-cooked chips
 - Grilled Octopus – Chorizo oil, patatas bravas
 - Jamaican Jerk Chicken – Rice & peas, fried plantain
 - Portobello Mushroom "Steak" – Quinoa pilaf, tahini drizzle
-

COLD BOWL SALAD COLLECTION

Included in The Grand Tasting Package

- Classic Caesar – Grilled chicken, pancetta, quail's egg, Parmesan
 - Parma Ham & Burrata – Caramelised peaches, basil, clove olive oil
 - Sesame-Crusted Tuna Tataki – Wakame salad, yuzu-soy vinaigrette
 - Vietnamese Noodle Salad – Tamarind-glazed steak, roasted peanuts
 - Freekeh & Pomegranate – Feta, pistachios, preserved lemon vinaigrette
-

i□ SERVICE & INFORMATION

Dietary Accommodations

Vegan, vegetarian, and gluten-free options available. Please inform us of any allergies—our team will gladly advise. *Note: 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 discuss customisations and create a unique experience for your event.