

## **Bowl Desserts Menu**

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### **Classic & Contemporary Indulgences**

#### **Tiramisu**

Espresso-soaked ladyfingers, mascarpone cream, shaved Belgian dark chocolate

#### **Pistachio Tiramisu**

Pistachio-soaked sponge, pistachio mascarpone cream, crushed pistachios, white chocolate shavings

#### **Sticky Toffee Pudding**

Warm date sponge, butterscotch sauce, Madagascan vanilla bean ice cream

#### **Pecan Chocolate Brownie**

Flourless brownie, salted caramel sauce, vanilla ice cream, candied pecans

#### **Homemade Profiteroles**

Choux pastries filled with crème pâtissière, warm Valrhona chocolate sauce

#### **Apple & Pear Crumble**

Caramelized apple and pear, oat-almond crumble, vanilla crème anglaise

#### **Dark Chocolate Mousse**

Silky chocolate mousse, candied ginger, orange shortbread crumb

#### **Vanilla Crème Brûlée**

Madagascan vanilla bean custard, caramelized sugar crust, pistachio biscotti, fresh raspberries

#### **Espresso Crème Brûlée**

Coffee-infused custard, caramelized sugar crust, chocolate-dipped almond biscotti, sea salt flakes

#### **Matcha & Vanilla Panna Cotta**

Creamy matcha panna cotta, rhubarb compote, coconut tuile

#### **Mango & Passion Fruit Cheesecake**

Tropical cheesecake, citrus salad, fresh mint, passion fruit coulis

#### **Spotted Dick Pudding**

Traditional steamed pudding with currants, warm vanilla custard

#### **Biscoff Banoffee Pie**

Biscoff biscuit base, caramelized banana, salted caramel, whipped cream

#### **Classic Eton Mess**

Crushed meringue, strawberry compote, whipped cream, fresh berries

#### **Yuzu Lemon Posset**

Tart yuzu posset, white chocolate cookie dough crumb, candied lime

**Black Sesame Panna Cotta**

Silky black sesame panna cotta, yuzu gelée, crispy miso tuile

**Olive Oil Polenta Cake**

Moist polenta cake, blood orange compote, rosemary ice cream

**Ube Tres Leches**

Filipino-style ube sponge, coconut foam, toasted coconut praline

**Chocolate & Miso Caramel Pot**

Dark chocolate mousse, miso caramel, sesame praline, Maldon sea salt

**Rhubarb & Ginger Trifle**

Rhubarb compote, ginger sponge, cardamom custard, pistachio granola

**Pear & Sauternes Poached Sponge**

Sauternes-poached pear, almond sponge, saffron crème anglaise, toasted almond shards

**Chestnut Mont Blanc**

Sweetened chestnut purée, vanilla Chantilly, meringue crumble, Armagnac-soaked raisins

**Gianduja Chocolate Delice**

Hazelnut praline base, gianduja mousse, cocoa nib tuile, crème fraîche

**Lemon Thyme Tartlet**

Buttery shortcrust, lemon-thyme curd, torched Italian meringue, candied lemon peel

**Roasted Fig & Honey Parfait**

Roasted figs, whipped honey parfait, walnut crumble, fig leaf syrup

**Poached Pears in Red Wine & Spice**

Slow-poached Williams pears, mulled red wine, cinnamon, vanilla crème fraîche, almond crumble

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**Sourdough Chocolate Tart**

Sourdough discard shortcrust, 70% single-origin ganache, smoked sea salt, cultured cream

**Shiso & Yuzu Granita**

Frozen shiso-yuzu granita, compressed cucumber, elderflower jelly, cucumber-lime sorbet

**Tahini Halva Semifreddo**

Sesame semifreddo, halva ripple, pistachio praline, pomegranate, rose water syrup

**Charred Corn Panna Cotta**

Sweet corn panna cotta, corn husk syrup, brown butter crumble, popcorn shoots

**Miso Brown Butter Blondie**

Brown butter-miso blondie, white chocolate miso glaze, candied walnuts, yuzu curd

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## Vegan Selection

### Vegan 'Fruit of the Forest' Cheesecake

Coconut-cashew cheesecake, mixed berry compote, oat-almond crust

### Toffee Apple Cake

Spiced apple cake, mango sorbet, candied pecans, toffee sauce

### Rich Chocolate Fudge Cake

Dense chocolate cake, vegan vanilla ice cream, cocoa nibs

### Vegan Chocolate Brownie

Fudgy brownie, black cherry coulis, caramelized banana

### Apple Crumble

Caramelized apples, oat crumble, coconut custard, cinnamon

### Vegan Tiramisu

Coffee-soaked sponge, cashew mascarpone, cocoa dusting

### Vegan Carrot Cake

Spiced carrot cake, cashew cream cheese frosting, walnuts

### Oat Flapjack

Golden oat flapjack, caramelized bananas, vegan vanilla ice cream

### Vegan Pandan Panna Cotta

Coconut pandan panna cotta, lime zest, fresh mango, toasted coconut

### Charred Pineapple Bowl

Grilled pineapple, coconut tapioca, chili-lime syrup, fresh mint

### Tahini-Chocolate Mousse

Silky tahini-chocolate mousse, halva crumb, pomegranate molasses

### Vegan Basque Cheesecake

Torched 'burnt' cheesecake, mixed berry compote, candied almonds

### Olive Oil Semolina Cake

Vegan semolina cake, lemon confit, thyme, seasonal berries

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## Our Curated Tasting Experiences

*Minimum 30 guests · Fully serviced packages*

### The Classic – £35.00 per person

A perfect introduction to elevated bowl dining

- Two Hot Bowl Creations per guest

- One Cold Bowl Creation per guest
- One Decadent Dessert Bowl

## **The Grand Tasting – £42.50 per person**

A complete and immersive culinary journey

- Three Hot Bowl Creations per guest
- One Artisanal Cold Salad Bowl
- One Decadent Dessert Bowl

### **Your Package Includes**

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

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## **i□ Service and Information**

### **Dietary Accommodations**

Vegan, vegetarian, and gluten-free options available. Please inform us of any allergies. 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.

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## **Bespoke Packages Available**

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

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