BOWL FOOD MENU

CANAPÉ MENU

THE BLOOMSBURY

LONDON

BOWL FOOD

£7 .00 per bowl

ASIAN

Tonkotsu ramen, chashu pork belly, wood ear mushroom.
Roast miso cod, quinoa, kimchi mayo.
Teriyaki beef fillet, cucumber, chilli, organic golden flaxseed.
Yaki niku crispy chicken fillet salad.

MEDITERRANEAN

Moroccan spiced lamb meat balls, lime yoghurt, pickled cucumber
Roast king prawn, pernod, herbs, lemon, fettuccini
Venison cassoulet, smoked paprika oven chips.
Crispy salt & pepper squid, warm humus, chilli & lime

INDIAN

Halal lamb biryani, mint & cucumber yoghurt
Halal chicken tandoori, saffron rice, burnt lemon
Vegetable curry, cauliflower, chick peas & black quinoa
Spiced sea grill, sweet potato curry, rapeseed dressing

EUROPEAN

Peppered aged beef stroganoff, buttered rice, beetroot
Halal lamb welsh cottage pies
Twice cooked Irish stew, baby vegetables, chive mash
Artichoke & fennel broth, organic lentils, goats cheese heritage omelette

DESSERTS *£5 .00 per bowl*

Exotic Fruit

Freshly Carved Exotic Fruit , Cinnamon & Orange Syrup

Chocolate Fondant

Bitter Chocolate Fondant, Cocoa Nib, Dark Chocolate Sauce, Dried Mango

Crème Brûlée

Madagascan Vanilla Brûlée, Hazelnut & Raspberries

Lemon Cake

Lime Leaf Anglaise, Confit Lemon Puree

Honey Glazed Pannacotta

Seasonal Spiced Fruit Compote

Some of our menus contain nuts, seeds and other allergens; further information regarding food allergies is available upon request . Whilst we endeavour to ensure accurate listings of products, all items may be subject to change without prior warning .

For prompt and accurate quality of service, no food options may be changed, altered or rearranged . Special dietary requirements will be catered for upon request , with alternatives selected at the Chef 's discretion .

CA N A P É S

Light at £ 14 .00pp (4 pieces pp) — Choose 4 items from any category

Medium at £ 19 .50pp (6 pieces pp) — Choose 5 items from any category

Substantial at £ 25 .00pp (9 pieces pp) — Choose 7 items from any category

Any extra £3.95 pp

MINI SLIDERS SERVED WITH ORGANIC OLIVE OIL SEASAME BRIOCHE.

Bbq pulled halal lamb shank feta & mint
Spiced Cornish crab cakes, tomato chutney
Scotch beef mini burgers, mature cheese, pickles
Grilled vegetable burgers, haloumi, pea humus

MINI BILLINGSGATE (local fish market) FISH CONES

Salt & pepper crispy squid, harissa mayonnaise, lemon
Mini beer battered north coast cod & chips, classic tartare
White bait tempura
Deep-fried Atlantic lemon sole kebab sticks, string fries
Oyster tempura, teriyaki mirin

COLD CANAPES

Duck foie gras parfait, quince jelly, organic figs
Watermelon parmentier, greek feta curd, mint jam
Whipped tuna, heritage tomatoes, Cornish goats cheese
Gazpacho tartelette, organic crushed avocado, chilli flake
Asparagus, chopped quail egg, saffron aioli
Cornish crab & john Ross smoked salmon wraps

HOT CANAPES

Seared tuna, parmesan crust, black olive tapenade
Spinach, truffle & welsh beer creamed wraps
Yorkshire pudding filled halal shepherds pies
Harissa spiced tiger prawn Caesar salad tart
Roast sea scallop, cauliflower cream, golden caviar
Chicken kiev parisienne with gorgonzola

DESSERTS

Selection of miniature afternoon tea treats.
Toasted marshmallows on sticks, white chocolate fondue
La fromagerie cheese selection on fruit bread
Eton mess sundae
Selection of fruit macaroons

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