

The Elvetham Bowl Food

- ~ Please choose one bowl from each section for all your guests ~
- ~ Additional bowls can be added with a supplement charge per bowl ~

VEGETARIAN BOWL

Spinach and green pea risotto

Mint oil

(M,SU)

Thai green curry

Sticky Jasmine rice

(C)

Stinking bishop macaroni cheese

Black truffle

(G,M,SU)

5 bean chilli

Steamed grains

Sour cream

(G,M)

Roasted vegetable tagine

Lemon scented couscous

(G,SU)

MEAT BOWL

Kesla chicken curry

Steamed long grain rice

Mini poppadum

(M,G)

Confit pork belly

Black pudding and apple hash

Crisp crackling

(G,SU)

Braised ox cheek

Truffled polenta

Pickled walnuts

(G,N,SU)

Cumin spiced lamb canon

Aubergine puree

Coriander couscous

(G,M)

Confit duck donburi

Spring onions, carrot, and cucumber

(SO,E)

ALLERGY ADVICE



The Elvetham Bowl Food

FISH BOWL

Grilled mackerel

Pomegranate and rocket

(SF,SU,MU)

Teriyaki salmon

Sticky rice

Pickled ginger

(F,SO,SU)

Crispy tempura tiger prawns

Carrot, cucumber, and blackened peanut

(G,CR,SO,N)

Salt and pepper squid

Aubergine caponata

Saffron aioli

(G,MO,M)

Southcoast puff pastry fish pie

(F,MO,G,M,MU)

SALAD BOWL

Heirloom tomato and bocconcini

Balsamic

Basil crisp

(M,SU)

Baby beets and goats cheese

Pedro Ximenez

(M,G,SU)

Superfood salad

Tenderstem, edamame, peas, and green beans

Toasted seeds

(MU,SU)

Fragrant rice salad

Coriander

Toasted pine nuts

(N)

Supergrain salad

Roast root vegetables

Basil pesto

(G,N)

ALLERGY ADVICE



The Elvetham Bowl Food

DESSERT BOWL

Hot chocolate mousse

Mango and passionfruit

(G,M,E)

Classic vanilla brulee

Sable biscuit

(G,M,E)

Elvetham Eton mess

Macerated strawberries

Honeycomb

(M.E)

Greek yoghurt

Poached berries

Toasted seeds

(M,SE)

Glazed apricot bread and butter pudding

(G,M,E,SU)

(G) Gluten

(F) Fish

(SU) Sulphates

(PE) Peanuts

(M) Milk

(CR) Crustacean

(E) Eggs

(MO) Molluscs

(N) Nuts

(C) Celery

(SO) Soya

(L) Lupin

(W) Wheat

(MU) Mustard

(SE) Sesame

ALLERGY ADVICE