



Bowl Food & Grazing Menu

Meat Bowls

Locally made Sausages & Mash, Red Wine & Onion Gravy, Parsnip Crisps (H)

Reggae Reggae Pulled Pork, Caribbean Salad and Spiced Polenta (H)

Lemon Chicken Caesar Salad, Chilli Marinated Anchovies, Parma Ham Crisp (C)

Crispy Duck with Oriental Vegetable Salad, Hoi Sin Dressing, Duck Crackling (C)

Moroccan Spiced Lamb Tagine, Toasted Almonds, Lemon Cous Cous (H)

Honey & Sesame Beef, Coriander, Mint & Lime Noodle Salad (C)

Chicken, Grilled Chorizo, Potatas Bravas, Tomato & Chilli Sauce (H)

Seafood Bowls

Breaded Local Haddock, Rustic Fries, Lemon Wedge, Tartare Sauce (H)

Smoked Haddock Kedgeree, Soft Boiled Egg, Curry Sauce (H)

Classic Paella, Mussels, Prawns and Squid (H)

Fresh Tuna Nicoise, Green Beans, Confit Tomatoes, Potato & Crispy Quails Egg (C)

Cider Cured Salmon, Salad of Fennel, Apple and Celeriac, Horseradish Dressing (C)

Springs Smoked Salmon, Crayfish, Celeriac Remoulade Salad

Prawn & Clam Chowder, Crusty Bread (H)

Vegetarian Bowls

Roasted Squash Masala, Braised Rice, Mini Naan (H)

Asparagus & Broad Bean Risotto, Parmesan Croute, Truffle Oil (H)

Haloumi & Roasted Vegetables, Quinoa Salad, Lime Dressing (H)

Spiced Red Wine Poached Pear, Sussex Blue Cheese Salad, Toasted Pecans, Shallot & Vanilla Vinaigrette (C)

Greek Salad, Sussex Feta, Roquette & Watercress, Mint Yoghurt (C)

Falafel, Red Pepper Houmous, Moroccan Salad, Coriander Dressing (H)

Our bowl food & grazing menu can be an effective and stylish way to feed guests with a more informal, relaxed atmosphere.

Displayed in individual bowls these can be circulated on trays by our service staff or we can create food stations for the bowls to be served from.

We would be delighted to design bespoke alternatives to suit your requirements.