

## Bowl food experience

### Savoury bowls

Roast Cauliflower Risotto, Cheese, Hazelnuts  
Mushroom Pearl Barley, Shiitake, Spring Onions, Yogurt  
Duck, Chorizo & Red Pepper Casserole, Chickpeas, Coriander  
Roast Cornish Pollock, Curried Rice, Egg, Peas  
Roast Aubergine, Rose Harissa, Hazelnuts, Raisins, Yogurt  
Whipped Goats Cheese, Pickled Beetroot, Walnuts & Apple  
Tempura Hake, Yuzu Couscous, Coriander Yogurt  
Cornish Seafood & New Potato Chowder, Dill, Sweetcorn  
Butter Chicken Curry, Curried Rice, Cashews  
Roast Squash, Goats Curd, Pomegranate, Spinach  
Charred Pumpkin, Ricotta, Caramelised Seeds & Nuts  
Mushroom Mousse, Truffled Mushrooms, Parmesan Biscuit  
Lamb "Hot Pot"  
Crisp Chicken, Parmesan Polenta, Artichokes & Capers  
"Cottage Pie"  
Slow Cooked Ox Cheek, Horseradish, Red Wine Jus - £3 supplement per person  
English Ham Hock, Scotch Broth, Mustard Dumplings  
Local Venison Casserole, Creamy Mash, Root Vegetables, Chestnuts

### Dessert bowls

Creamed Rice Pudding, Salt Caramel, Crystallised Nuts  
Roast Banana Mousse, Chocolate E'spuma, Caramel Popcorn  
Roast Pear, Granola, Honey Yogurt  
Blackberry Mousse, Italian Meringue, Hob Nob

### Dessert platters

Raspberry Delice, Toffee popcorn  
Olive Oil Sponge, White Chocolate & Cream Cheese  
Muscovado Sponge, Chocolate Mousse & Griottines

Lemon Curd, Meringue "Pie"  
Passionfruit Mousse, Jam Sandwich

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients,  
please be understanding should certain ingredients are not available at the time of your event

07539 422 103 | [simon@chefsimonmckenzie.com](mailto:simon@chefsimonmckenzie.com) | [www.chefsimonmckenzie.com](http://www.chefsimonmckenzie.com)