



# SAMPLE 'BOWL FOOD MENU'

Home smoked warm salmon served on creamed potato puree with spinach & sauteed fine cut green beans with leeks, drizzled with a sweet mustard seed & dill sauce

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Fine cut venison haunch cooked with onions and root vegetables in a rich red wine stock sauce, with dauphinoise potatoes, sour cream & chives (*seasonal*)

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Tender tagine of lamb shoulder cooked with peppers, tomato, apricots, dates & spices served on couscous with greens & a curl of hummus & fresh coriander

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Warm honey mustard glazed strips of chicken breast on pan fried rice with peppers, sweetcorn & ginger, drizzled with sweet chilli sauce

Pulled pork with crispy crackling served on potato with fine cut kale, cauliflower cheese & fresh parsley

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Shortcrust pastry pie topped with mushy peas, potato puree & liquor (*chicken & mushroom, beef & Derbyshire ale, sweet potato with butternut squash & lentil*)

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Haggis, neeps & tatties with pickled red cabbage, crisp parsnips & whisky sauce (*vegetarian haggis with brown sauce jus*)

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Beef chilli with saffron rice, sweetcorn & courgette fritter with guacamole (vegetarian mixed bean & chick pea chilli)

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Beetroot & pistachio falafel, apricot, date & harissa couscous with citrus yoghurt

