

Bowl Food

CANAPÉS

PIGS IN BLANKET BON BON

ROUND OF SAGE AND MARMALADE STUFFING WRAPPED IN LOCAL BACON,
SERVED WITH A CRANBERRY AND MARMALADE RELISH

KOFTA WITH FLAT BREAD AND TAMARIND YOGHURT

A KOFTA STYLE SKEWER OF FREE GRAZED SOUTH DOWN LAMB AND SPICES
WRAPPED WITH A FLAT BREAD AND A TAMARIND YOGHURT

CHARD AND CHESTNUT SAMOSAS

MINI SAMOSAS FILLED WITH SAUTÉED CHARD AND SMOKED FETA
SERVED WITH A BABAGHANOUSH

(GF, VEGAN)

Bowl Food

TO BE SERVED THROUGHOUT THE EVENING

PULLED TURKEY RICE BUN

STEAMED RICE BUN WITH ROAST TURKEY CONFIT TOPPED WITH AN APPLE
COMPOTE AND TEMPURA
SPROUT
(GF)

MALAYSIAN VEGETABLE CURRY AND MALAYSIAN PORK AND VEGETABLE CURRY
A BLEND OF SEASONAL VEGETABLES (AND GLOUCESTER OLD SPOT PORK) IN A
TRADITIONAL SAUCE SERVED
WITH RICE, POPPADUM AND A MINTED RELISH
(VEGAN, GF)

MINI SPANAKOPITA'S

A CHARGRILLED BLEND OF HERITAGE CARROTS, TAHINI, AND CONFIT LEMON –
ROLLED INTO FRESH FILO PASTRY AND
TOPPED WITH NIGELLA SEEDS
(VEGAN)

MINCE PIE PALMIERS

TO BE SERVED AT THE END OF THE EVENING AS A DESSERT
(GF AND VEGAN OPTIONS ALSO TO BE SERVED)