NATIONAL LIBERAL CLUB

Bowl Food Menu £34 Per Person

Selection of 3 Bowls (Minimum Order 20 People)

Please cater to a minimum of 80% of your final guests' numbers
(Additional bowls £10 each)

Cold Selection

Chicken Caeser Salad, Parmesan Crisp & Sourdough Croutons

Mortadella & Mozzarella Mousse, Pistacchio Crumb, Balsamic Vinegar Glaze & Rosemary Focaccia Crouton

English Burrata, Slow Cooked Isle of Wight Tomatoes, Basil & Pistachio Pesto, Focaccia Crouton & Cress Salad (V)

Black Tiger Prawn Cocktail, Chargrilled Baby Gem, Keta Caviar, Heritage Radish & Mary Rose Sauce (GIF) (DF)

Sardines, Maldon Butter, Toasted Brioche, Pickled Onions, Golden Raisin Puree, Pine Nut Crumb & Parsley Cress

Meat Selection

Middle East Marinated Lamb Skewer & Vegetable Cous-Cous (DF)

Roasted Chicken Ballotine, Creamy Mash, Baby Leek & Red Wine Jus (GIF)

Gochujang Pulled Pork, Crispy Onions, Pickled Chilli, Parsley & Kimchi (DF)(GIF)

Beef Bavette Steak, Salsa Verde, Saffron Potato & Red Wine Jus (GIF)(DF)

Fish Selection

Salted Cod Croquette, Cherry Tomato & Mustard Jam & Rocket

Seared Squid, Confit Tomato, Smoked Cheese Mousse, Garlic Bread Crumb & Watercress (*GIF)

Sesame Seared Fillet of Salmon, Kiwi & Daikon Tartar with Ponzu Sauce Gel (GIF)

Haddock & Chips, Tartare Sauce, Mushy Peas & Lemon Wedge (GIF)(DF)

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan
For full allergen information please ask a member of staff

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Vegetarian & Vegan Selection

Aubergine & Red Pepper Sicilian Caponata, Roasted Pine Nuts, Black Olives, Pickled Red Onion, Basil & Sourdough Cracker (VE)

Gochujang Pulled Oyster Mushrooms, Crispy Onions, Pickled Chilli, Parsley & Kimchi (VE)

Paprika Chickpea Hummus, Grilled Tenderstem Broccoli, Pomegranate Seeds, Citrus & Parsley Citronette (VE) (GIF)

Middle East Marinated Grilled Courgette, Vegetable Cous-Cous, Micro Cress (VE)

Dessert Selection

Tiramisu, Chocolate & Maldon Crumble, Savoyard Biscuit, Coffee & Mascarpone Cream

Deconstructed Strawberry Millefeuille, Tonka Bean Cream, Edible Flower & Brandy Snap

Raspberry & Blueberry Parfait, Hung Yoghurt, Vanilla Tuille, Fresh Berries & Micro Mint (GIF)

Sticky Toffee Sundae, Vanilla Ice Cream, Pecan Crumble & Date Puree

Molasses Roasted Pineapple, Sunflower Seed & Oat Granola, Coconut Yoghurt Mousse & Spiced Pineapple Gel (VE)(GIF)

Selection of English Cheese, Celery, Grapes, Quince & Crackers

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