



The Cobden Bowl Food Menu

These bowl menus are served in individual bowls and are ideal for networking, a Christmas party or an informal reception. There is a minimum spend of £300 on food.

£14.00 per person - 3 bowl items

£19.00 per person - 4 bowl items ~ 1 meat, 1 vegetarian and 1 salad or dessert

£23.50 per person - 5 bowl items ~ 1 meat, 1 vegetarian and 1 salad or dessert

Canapés added to bowl menu per choice £1.75

All prices are inclusive of VAT

Please be aware that some dishes may contain traces of nuts

Hot Bowl food

Risottos – pumpkin, wild mushroom and spring vegetables

Macaroni cheese with deep fried leeks

Pasta fagioli, Italian hearty canalini bean and pasta soup topped with parmesan, parsley and olive oil.

Chicken tikka marsala with basmati rice

Chicken, cashew nuts and yellow bean with steamed rice

Thai green curry and fragrant jasmine rice

Cumberland sausages with onion gravy and mashed potato

Shepherds Pie

Beef in Chianti with mashed potato

Italian sausages with lentils

Mini burgers with tomato chutney, mayonnaise and skinny chips

Teriyaki beef stir-fry

Moroccan Lamb tagine with apricots, served on cous cous

Pad Thai noodles

Crispy sole and chips with lemon and fresh tartare sauce

Stir fried tiger prawns with Chinese vegetables



Cold Bowl food

Seared Mediterranean vegetables with balsamic dressing and shaved parmesan on a bed of mixed leaves

Greek salad with red onions, cherry tomatoes, olives, cucumber and feta cheese

Chicken Diavola salad (Chicken with chilli, garlic and lemon on a bed of rocket and salad leaves)

Caesar salad with garlic croutons, parmesan and bacon shards (optional)

Classic prawn cocktail

Salads

Pasta salad with EV olive oil, sun blushed tomatoes, black olives and oregano

Chargrilled broccoli with chilli and garlic

Green beans with radicchio and balsamic

Wild rice, canalini beans, broad beans & baby spinach

Avocado with cherry tomatoes

Cucumber yoghurt and herbs

Fennel and orange salad

Pasta, green beans & pesto

Chargrilled courgette, red pepper, Aubergine, garlic, basil and EV olive oil

Beetroot chunks with chives, parsley and lemon dressing

Tomato and mozzarella salad with ev olive oil (mozzarella is truly delicious)

Lambs lettuce, endive and apple salad

Artichoke and pea salad

Mixed green leaves

Couscous, mint, lemon cucumber and olives

Butternut squash, roasted with chilli – yoghurt dressing

Warm clam and white bean salad

Tuna and potato salad with black olives

Prawn salad with mint, chilli and lime



Desserts bowl food

Traditional rice pudding with a red berry coulis
Apple crumble with custard
Soft and crunchy fresh meringues with strawberries and cream
Lemon polenta cake with cinnamon mascarpone and red berries
Pannacotta with red fruit coulis
Ice-cream with whipped cream, hot chocolate sauce and sprinkles or chopped roasted nuts
Sara's Chocolate brownies
Pears poached in red wine with cinnamon Mascarpone or ice cream
Orange and almond torte (no flour) with crème fraiche
Profiteroles with fresh cream & chocolate sauce
Caramelised oranges and mascarpone cream
Panettone bread and butter pudding with cream

There will be a discretionary 12.5% service charge added to your bill



Tasting Plates