

## Bowl Food Menu Served 30 Jun – 20 Jul

Please select two mains and one dessert for guests to share

## **Mains**

Ocean trout • peas Français

Provençal vegetables • courgette • blue brie croquette (V)

Braised beef bourguignon

Gnocci Parisian • tomato • fèves

## **Desserts**

Yuzu and strawberry Eton mess
Chocolate fondant and hazelnut praline
Apple crumble and vanilla custard

(V) Suitable for vegetarians. (G) Gluten Free. (D) Dairy Free. (Ve) Suitable for vegans.

(Ga) Gluten Free available. (Da) Dairy Free available.

Please advise us of any dietary requirements at least two weeks prior to your event.

Please note: menus are subject to change according to availability of seasonal ingredients.

This menu is only available for groups of 20+.