THE BLOOMSBURY
LONDON

BOWL FOOD MENU

Maximum of 100 guests / 8 Bowls
Maximum of 175 guests / 7 Bowls
Minimum numbers of 18 guests apply
£6.50 for any extra bowl
3 bowls at £18 per person
5 bowls at £30 per person

COLD

SUPERFOOD SALAD
Quinoa, Beetroot, Feta, Edamame Beans, Broccoli,
Sunflower Seeds, Mint, Coriander, Pomegranate Dressing

CHICORY SALAD
Pear, Stilton, Walnuts

CHICKEN CAESAR SALAD
Parmesan, Croutons

CAPRESE
Heritage Tomatoes, Buffalo Mozzarella, Basil, Balsamic Dressing

GRILLED CHICKEN SALAD
Baby Gem, Piquillo Peppers, Avocado Salsa, Lemon Dressing

EGG NOODLES & SPICED PRAWNS
Julienne Vegetables, Coriander

HOT

SLOW-COOKED BEEF SHORT RIB
Pommery Mustard Mash, Red Wine Jus

STILTON Gnocchi
Toasted Chestnuts, Light Cream Sauce, Sage

PAN ROASTED SALMON FILLET
Kale, Mussels, Clams, Leeks

CRISPY PORK BELLY
Bubble & Squeak, Caramelised Apple, Jus

WILD MUSHROOM SPELT RISOTTO
Truffle Oil

BLOOMSBURY HAMBURGER SLIDERS
Keen’s Farm Cheddar

BEER BATTERED FISH & CHIPS
Crushed Garden Peas, Homemade Tartar Sauce

BEEF STROGANOFF
Basmati Rice

THAI CHICKEN CURRY
Coconut Rice

SPICED LENTILS
Crispy Tofu, Chilli Dressing, Coriander

DESSERTS

VANILLA CRÈME BRÛLÉE
Raspberry

COCONUT PANNA COTTA
Passion Fruit Jelly

PLUM & APPLE CRUMBLE
Warm Custard

CHOCOLATE MOUSSE
Burnt Orange
CANAPÉS MENU

4 canapés per person £15 — Choose 4 items from any category
6 canapés per person £23 — Choose 5 items from any category
£4 for any extra canapé
£4 for ‘Small Nibbles’ (Olives, Crisps or Nuts)

COLD

HOT KILN SMOKED SALMON
Horseradish Cream, Guinness Bread

ORGANIC BABY BEETS
Innes Goat’s Curd, Basil

ROSEMARY SABLES
Crumbled Goat’s Cheese, Figs

POACHED FOIE GRAS
Brioche, Peppered Pineapple

SMOKED EEL
Beetroot Pesto, Brioche

SEARED YELLOWFIN TUNA
Heirloom Tomatoes, Avocado, Wasabi

DORSET CRAB ON TOAST
Baby Gem, Pink Grapefruit

CONFIT DUCK LEG RILLETTE
Mango Salsa, Pomegranate

WHISKEY CURED SALMON
Pickled Cucumber, Rye Bread

HOT

OXTAIL COTTAGE PIES
BLOOMSBURY MINI HAMBURGER SLIDERS
Keen’s Farm Cheddar

SOY-MARINATED CHICKEN LOLLIPOPS
Toasted Sesame Seeds

STILTON CROQUETTES
Port Chutney

HAGGIS & TRUFFLE SAUSAGE ROLLS
CRISPY LAMB BELLY FRITTERS
Onion Cream

SPICED PUMPKIN TART
Onion, Ricotta

MINI CRAB DOUGHNUTS
Avocado Relish

WILD MUSHROOM & MOZZARELLA ARANCINI
Truffle Crème Fraîche

LOBSTER & CHIPS
Tartar Sauce

SEARED SCALLOPS
Curried Cauliflower

DESSERTS

MINI EGG CUSTARD TARTS
PEANUT BUTTER BROWNIES
CHOCOLATE TRUFFLES
SHERRY TRIFLE
MINI BAKEWELL TARTS