

BOWL FOOD MENU



THE RUNNYMEDE
ON THAMES

Bowl Food Menu

Our Bowl Food Menu is perfect for an informal corporate event, allowing your guests to circulate and chat freely with one another. Please choose a total of **six** individual dishes from the hot and cold selection and **four** dishes from the dessert selection. Our bowl food menu is prepared for a minimum of 30 guests and priced at £42 per person.

Cold Options

Wood roast peppers, basil and quinoa salad (v)

Mini caprese salad (v)

Seafood and chorizo succotash

Crispy duck, sesame and spring onion

Chicken Caesar

Tabbouleh and shredded lamb

Salmon, watercress, potato and dill

Pasta and sundried tomato pesto, toasted pinenuts (v)

Shredded prosciutto, celeriac remoulade, toasted walnuts

Beetroot, feta and lentil vinaigrette (v)

Hot Options

Pulled pork and spicy wedges

Butternut squash and coconut curry, rice (v)

Cod goujons and chips

Fishcakes, pea puree and tartare sauce

(v) Denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. Gluten-free products are available. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten.' However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. All prices include VAT at the standard rate, prices are subject to an annual increase in April.

Hot Options (continued)

Mini Cumberland sausages, mash and onion gravy

Thai style chicken curry, rice

Beef chilli, sour cream and corn chips

Black bean chilli, sour cream and corn chips (v)

Lamb kofte, hummus and tzatsiki

Asian vegetable and bamboo stir fry with ginger and soy, egg noodles (v)

Cheedle sliders and slow cooked beef, pickled red onion

Dessert

White and dark chocolate mousse (v)

Lemon posset and raspberry compote (v)

Hot sticky toffee pudding and toffee sauce (v)

Hot bramley apple and blackberry crumble (v)

Tiramisu (v)

Mini cheese cake (v)

Eton mess (v)

Creme caramel and creme Chantilly (v)

Hot bite size chocolate brownie and hot chocolate sauce (v)

Hot panettone bread and butter pudding, vanilla ice cream (v)

Greek yoghurt, honey and pistachio (v)

Tropical fruit salad (v)

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To speak to a member of our Events Team please call: 01784 220981 or email: sales@therunnymede.co.uk



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