

SANDERSON

LONDON

BOWL FOODS

We are delighted to present a selection of bowl foods,
created to suit every occasion.

For ease of reference, we have created separate categories:

HOT MEAT

HOT SEAFOOD

HOT VEGETARIAN

COLD

DESSERT

VEGAN

All bowl food items are priced at £8.50 per bowl or you can choose from our packages below:

£25 PER PERSON | 3 BOWLS

£40 PER PERSON | 5 BOWLS

£55 PER PERSON | 7 BOWLS

A minimum order of 20 bowls is required.

For a bowl food reception, we recommend two hot, two cold and two desserts per person.
Bowl food also makes a great addition to canapés and food stations.

All menus are subject to seasonality and can change according to market availability.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

A discretionary service charge of 12.5% will be added to your bill.

The bowl food selection has been created by our
Executive Chef Norbert Olah and his team.

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HOT MEAT BOWLS

CRISPY PORK BELLY | black pudding | apple syrup | confit potato (G)(D)

CONFIT DUCK AND GINGER SPRING ROLLS | bitter cherry dip (G)

MINI BEEF BURGER | cheese | bacon | lettuce (G)(D)

GRILLED CORN-FED CHICKEN FILLET | mash potato | wild mushroom | jus (D)

THAI GREEN CURRY | coconut rice | prawn cracker | basil oil (G)

LAMB TANDOORI | confit potato | mint jus (G)(D)

PAN TOSSED CHORIZO AND GREEN BEANS | sour dough | lime (G)

WILD BOAR SAUSAGE | colcannon | caramelised shallot jus (G)(D)

HOT SEAFOOD BOWLS

CRISPY TIGER PRAWNS | orange and jasmine sauce (G)

TERIYAKI SALMON | pineapple brochette

COD | pomme puree | red wine salsify | asparagus | basil hollandaise (E)(D)

CRISPY SKINNED SALMON | steam bok choy | mango tamarind salsa

WOK FRIED MONKFISH | creamed leeks | caviar sauce (D)

SEARED GROUPER FILLET | fennel confit | cèpe velouté (D)

HOT VEGETARIAN BOWLS

CAULIFLOWER TEMPURA | warm 'barkham blue' cheese dip |
tortellini burrata and black truffle | parmesan emulsion (G)(D)(E)

FOREST MUSHROOM ARANCINI | garlic aioli | rocket (G)(D)(E)

MOROCCAN COUS COUS | 5 bean tagine | toasted almonds (G)(N)

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (E) Contains egg

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COLD BOWLS

MINI CAESAR SALAD | chicken | anchovies (G)(D)(E)

BEEF FILLET TERIYAKI | glass noodles (G)(E)

LONDON CURED SALMON | spiced avocado | watermelon | basil plum tomato | bocconcini and wild rocket | aged balsamic poached pear | Roquefort | walnut dressing (G)(D)(N)

SEA SALTED BABY BEETS | Hampshire watercress | rosary goats cheese (V)(G)(D)(N)

DESSERT BOWLS

MINI LEMON TARTS | French macarons (G)(D)(N)(E)

LIGHT CHOCOLATE MOUSSE | caramelize hazelnuts passion fruit mousse | chocolate (D)(N)(E)

WILD BERRIES CHEESECAKE | chocolate truffle | orange meringue (G)(D)(N)(E)

VEGAN BOWLS

Vegan options available!

The UK's first plant-based & award-winning Artisan Cheesemonger "La Fauxmagerie"

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