Bowl Food Menu

Prices

3 bowl foods - £20
4 bowl foods - £24

Cold Bowls

Seared tuna Niçoise, gem lettuce, pickled cucumber, nigella seeds, melted tomatoes

Crispy duck with rice vermicelli, pickled red cabbage, roast peppers, coriander hoisin sauce

Scandinavian style home cured gravlax on celeriac remoulade and lemon confit

Smoked chicken salad with mango, cucumber radish and baby gem, lemon thyme dressing

Harissa chicken with tzatziki, gem lettuce, mids, onion and black olive salad

Pickled beetroot with crisp Granny Smith apple, daikon and carrot salad (vegan)

Vegan feta mouse with pickled candy and golden beets, rosemary and thyme croute (vegan)

Guacamole with Italian ratatouille vegetables and a Bloody Mary dressing (vegan)

Vegan burrito bowl with sweetcorn, avocado and piquillo peppers (vegan)

DE VERE

GRAND CONNAUGHT ROOMS

Hot Bowls

Red currant glazed duck breast with sautéed garden vegetables and chickpeas

Tandoori marinated chicken served on a fennel and red cabbage slaw and a mint yoghurt dressing

Chicken laksa with oriental noodles and a prawn cracker

Mini beef and stout hot pot with baby carrots, parsnips and crushed potato

Treacle basted pork belly with plantain stick rice and a Vietnamese salad

Chicken Grand-mère with fragrant rice and tenderstem broccoli

Traditional beef casserole with smoked paprika and piperade

Harissa roasted baby aubergines, coconut giant couscous and piperade (vegetarian)

Enoki mushroom with chilli, tenderstem broccoli, Korean rice noodles, soy and sesame dressing (vegan)

Charred heritage carrot, turmeric cauliflower florets and pearl barley risotto, lemon dressing (vegan)

Truffle mac and Monterey Jack cheese, garlic croute (vegetarian)

Vegan chilli tofu ramen (vegan)

DE VERE

GRAND CONNAUGHT ROOMS

Canapé Menu

Prices

4 items (two cold and two hot) at £17
6 items (three cold and three hot) at £21
8 items (four cold and four hot) at £24

Cold Canapés

Oriental chicken with basil and lemongrass

Smoked chicken Caesar wrap with garlic mayo and parmesan

Chicken liver parfait in pesto cones with toasted sesame seeds

Pear and blue cheese wrapped in prosciutto with mint

Duck confit with hoisin and cucumber tart

BBQ beef with crisp spiced slaw

Beetroot cured salmon and cream cheese roulade with chives

Spiced prawn cocktail in mini choux

Crisp Asian prawn salad with mango and pea shoot

Vietnamese summer rolls with sour dressing (vegan)

Devilled quail egg on black olive croute (vegetarian)

Ricotta with basil and melted tomato on rosemary toast (vegetarian)

DE VERE
GRAND CONNAUGHT ROOMS

Hot Canapés

Chicken tikka with mango salsa on mini naan

Sweet chilli chicken with cantaloupe melon

Smoked chicken and asparagus mini quiche

Mini lamb kofta, mint and cucumber

Mini beef teppo gushi with cheese and pickles

Roast beef with seeded mayo, olive croute

Teriyaki salmon and pickled cucumber

Tempura prawn with wasabi mayo

Cranberry and brie wonton (vegetarian)

Vegetable spring rolls with chilli dip (vegetarian or vegan)

Vegetable pakora with mint yoghurt (vegetarian or vegan)

Stuffed mushroom with garlic cheese and spinach (vegetarian or vegan)

DE VERE

GRAND CONNAUGHT ROOMS