



# BOWL FOOD MENU

FROM **£23.80 +VAT** PER PERSON

Choose from three savoury dishes and one dessert

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# OUR FOOD PHILOSOPHY

At our core is a belief that great food, drink and service is key to creating legendary experiences.

Events at our club are operated and catered for by our partner Levy UK & Ireland, a division of global caterer Compass Group and sister company of Lime Venue Portfolio.

Our culinary experts use seasonal, sustainably sourced and top-quality British produce to create truly innovative and indulgent menus. We don't use any ingredients that have come into the UK by air freight.

An area the events team truly specialises in is food quality, with professional service to meet your every need. Whether you're planning a meeting, dinner dance or celebration, you can be confident the setting, catering and service will be second-to-none at our venue.

- We believe in plant forward dishes.
- We believe in using fresh, seasonal ingredients.
- We believe in zero food waste
- We believe in working with responsible and fair-trade suppliers.
- We believe in creating a sustainable food system to help reverse climate change.



# THE CARBON FOOTPRINT OF YOUR MENU

## Calculating the carbon footprint of our dishes

Nutritious catering is a vital part of any great meeting or conference, so you'll have the chance to choose a delicious, sustainably conscious menu with the help of an event manager and our culinary team. From canapés to desserts, we prepare delicious dishes that suit the dietary requirements of every delegate and that are good for the planet too.

We also communicate the footprint of each dish on our menus, informing you about what dishes have the lowest impact. Dishes are categorised 'Low', 'Medium' and 'High', and you can use this labelling system to help choose the dishes you think your guests will love.

With a food philosophy centred around health and sustainability, you can trust our culinary experts to bring the wow factor to your event catering. Please ask a member of our expert event team for more information.



### Low 0.1-0.5 kg CO<sub>2</sub>e

Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



### Medium 0.6-1.5 kg CO<sub>2</sub>e

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO<sub>2</sub>e.



### High 1.6+ kg CO<sub>2</sub>e

Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.



# COLD DISHES



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# COLD DISHES

	DIETARY	CALORIES	CARBON FOOTPRINT
Mushroom Parfait, Fermented Mushrooms, Crisp Artichoke	NGCI, V	226	0.5
Corn Ribs, Lime Coriander, Coconut Yoghurt	NGCI, VE	82	0.1
Charred Brassica Salad, Sesame, Ginger Soy Pickled Chillies	NGCI, VE	85	0.1
Smoked Ricotta, Sweet Roasted Squash, Watercress Oil	NGCI, V	153	0.2
Set Burnt Cauliflower Custard, Curry Pickled Raisins, Rye	V	318	0.3
Black Tea Cured Trout, Pickled Fennel, Pine Dressing (+ £4)	NGCI	118	0.2



An adult needs an average of 2,000 calories a day. Menus subject to change - dependent on seasonal demand  
We can't guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens.

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# HOT DISHES



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# HOT DISHES

	DIETARY	CALORIES	CARBON FOOTPRINT
Arancini Leek & Smoked Cheese, Parsley Emulsion	V	285	0.3
Braised Lamb Shoulder, Creamed Swede, Pickled Turnips	NGCI	186	3.6
Butternut Tortellini, Sage Burnt Butter, Feta, Toasted Pumpkin Seeds	V	304	0.2
7 Spiced Fried Chicken, Buttermilk Dressed Lambs' Leaf,	-	329	0.3
Lactose-soaked Onion, Marmite, Cheese And Ale Velouté	V	171	0.3
16 Hours Smoked Ox Cheek, Rosti, Corn Puree, Coriander (+ £4)	-	426	4.3



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# DESSERTS



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# DESSERTS

	DIETARY	CALORIES	CARBON FOOTPRINT
Blackberry & Chocolate	VE	259	0.1
Mango Panna Cotta	NGCI, VE	119	0.1
Mini Apple Crumble (+ £4)	VE	320	0.1



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# CONTACT US

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