



# VINTAGE CIRCUS BOWL FOOD MENU

Served in bright bowls on usherette trays

## Circus Savoury Bowls

Slow cooked lamb shoulder with freekah and quince

Braised beef, olive oil mash, beef fat carrots, bone marrow crumb

Steamed sea bass, tomato fondue, crushed potatoes

Roast beef, artichoke purée, glazed onions, beef jus

Salad of confit duck leg with blackberries and beetroot

Roast chicken, chicken fat mash, truffled leeks

Coconut marinated chicken, wild rice, avocado

Roast lamb, sauté potatoes, romesco

Citrus cured salmon, quinoa, celery and raisins

Soy and miso salmon, soba noodles, Asian greens and peanut miso sauce

Roast miso cod, romanesco, toasted barley chopped heritage egg,

Winter vegetable tagine, apricots and cous cous (v)

Truffled polenta, chickpea panisse, bordelaise mushroom sauce(v)

Harissa and lime halloumi, pomegranate relish, harissa yoghurt and flat bread (v)

Pumpkin tortellini, fried squash and sage (v)

## Circus Sweet Bowls

Circus Mess: crushed meringue, Chantilly cream, winter berries, coulis topped with candy floss

Chocolate bread and butter pudding with custard

White and dark chocolate mousse topped with popping candy

Violet fig with mascarpone cream, cinnamon crumble and sorbet

Coconut panna cotta with mango and toasted coconut

Cinnamon dusted churros with chocolate dip

