

BUFFINI CHAO
DECK

Bowl Food Menu



BOWL FOOD MENU

Includes four bowls per person, three hours beer, wine & soft drinks

From £86 +VAT per person | Room hire from £4,200 + VAT

MEAT & FISH

Hay smoked pork cheek, truffled carrots,
potato rosti, Sauce Robert

Surrey Hills Farm lamb, fondant potato, broccoli,
miso & garlic puree, port reduction

Roasted corn-fed chicken, lardons & truffled mushrooms,
charred hispi cabbage, sweet corn velouté

Roasted plaice, salted pea & lemon emulsion,
cider pickled onions, sauce soubise



VEGETARIAN

Truffled mushrooms, roast onion purée, toasted brioche,
Gruyère cheese

Charred pumpkin salad, pickled radish, toasted seeds

Salt baked celeriac, walnut crumb, rocket, burnt apple emulsion,
grapes & roasted mushrooms (NGCI, V)

Roasted cauliflower, Veuve Clicquot pickled stems, bhajis,
toasted pine nuts & gremolata dressing (NGCI,V)

Spring vegetable risotto, cashew, panko & lemon crumb (VG)



PUDDINGS

Honey & burnt butter sponge, crème fraîche & honeycomb

Seasonal Eton Mess, yoghurt & lemon curd

Rhubarb & hibiscus panna cotta, pickled rhubarb
& olive oil shortbread (V)

Rum baba & chantilly cream

Chocolate & orange crèmeux, almond granola,
coconut cream (V)

Nutmeg & custard tart, date & Earl Grey compote (V)

Dark chocolate crèmeux, salted caramel ganache,
praline & whipped clotted cream (V)

Speak to a member of our team to confirm your menu choices

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