

Bowl Food

(Minimum numbers 30)

Bowl food offers a more substantial alternative to canapés, individually hand crafted & beautifully presented mini meals served in small bowls, an ideal way for your guests to enjoy fine dining whilst standing & mingling.

5 Bowls for £24.50 per person excluding vat

MEAT

Char-grilled loin of lamb with summer peas, broad beans and minted butter (h)

Mexican meat balls in a tomato, chilli sauce (h)

Indonesian beef kebab with a chilli soy sauce (h)

Slow roast shoulder of lamb, pomme puree & white balsamic shallots (h)

Belly of pork slow roasted with fennel seeds, lemon served with ratatouille (h)

Middle Eastern koftas with yogurt raita (h)

Marquez sausages with toasted fruit, nut couscous and harissa (h)

Thai chilli beef salad with toasted sesame seeds (c)

FISH

Fish ball tagine with a toasted almonds couscous and a spiced tomato sauce (h) Coriander marinated seared yellow fin tuna with a three bean salad & rocket pesto (c)

Salmon teriyaki skewers with a ginger, soy sauce (h)

Pan fried sea bass fillet with saffron mash and sauce vierge (h)

Retro prawn cocktail with Marie rose sauce and granary croutons (c)

Tiger prawn satays with a Malaysian curry sauce (h)

Beer battered fish & fat chips, mushy peas, tartare sauce (h)

Salmon fishcakes with sorrel sauce & crushed English peas (h)

Bowl food continued...

VEGETARIAN

Warm mixed mushroom & noodle salad, ginger hoisin dressing (h) Warm salad of English asparagus, pea shoots & quinoa vinaigrette (h) Vegetable satay with a spiced dipping sauce (h) Creamy cauliflower cheese beignet with bubble and squeak and roasted tomato jus (h)

Vegetable tagine, preserved lemons, couscous and harissa (h)
Roasted vegetable and marinated tofu skewers with basil pesto (h)
Salad of mozzarella balls with baby plum tomatoes, rocket and basil croutons (c)

RETRO GLASS COUPE DESSERTS

£2.75 each per person excluding vat

Vanilla yoghurt panna cotta, strawberry mousse and a strawberry gelee
White chocolate, raspberry cheese with a raspberry glaze
Duo of coconut, mango mousses with a mango gelee
Caramel, apple, vanilla custard trifles with vanilla foam
Duo of dark & white chocolate mousses with honey comb crunch
Raspberry mousse with strawberry spheres & white chocolate, raspberry foam
Traditional English fruit trifle with toasted almonds – (contains nuts)
Rhubarb and white chocolate trifle
Layers of summer fruits, raspberry jelly and strawberry mousse
Rhubarb and vanilla custard cocktail