



Bowl Food Menu (minimum 30 guests)

Chicken Dishes

Thai Green/Red Chicken Curry and Jasmine Rice
Chicken and Chorizo Paella
Chicken Satay and Rice
Chicken Chasseur on Creamed Potatoes Baby Green Beans
Chicken Korma/Masala on Coconut Rice
Chicken, Chorizo and Haloumi with Onions, Peppers and Roasted New Potatoes
Garlic and Herb Chicken Goujons with Chips
Cajun chicken gumbo
Southern Fried Chicken with creamed corn and fries
Chicken jambalya
Chicken Katsu with Sticky Rice
Jerk Chicken, Rice and Peas

Beef Dishes

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream
Penne Bolognese with Garlic Crutons and Parmesan Cream
Creamy Beef Stroganoff with Rice
Steak and Chips with Peppercorn Sauce and Crispy Onion Rings
Beef in Blackbean Sauce with Noodles and Beansprouts
Beef Bourguignon and Mash with Green Beans
Crispy Chilli Beef with Egg Fried Rice
Meatballs with Spicy Tomato Sauce on Spaghetti
Slow cooked BBQ beef brisket, corn bread and slaw
Beef Shortribs on Creamy Cauliflower Puree

Lamb Dishes

Moroccan Lamb with Cous Cous
Braised Shoulder of Lamb with Goats Cheese Mash
Minted Lamb Skewers with Roasted Vegetable Cous Cous
Lamb Koftas, with Rustic Tabouli and Tzatziki
Rump of Lamb on Caponate with Salsa Verde

Pork Dishes

Sausages with Mustard Mash and Onion Gravy
Hung Sau Pork Belly and Egg Fried Rice
Sweet and Sour Pork on Egg Fried Rice
BBQ Pulled Pork, Slaw and Sweet Potato Fries

Chorizo Macaroni Cheese

Fish Dishes

Roasted Salmon on Crushed Potatoes and Pea Puree

Fish Pie

Prawn Pad Thai

Scampi with Chips and Tartar

Smoked Haddock, Bubble and Squeak and Fried Quails Egg

Risotto with Scallops and Minted Peas

Smoked Salmon and Prawn Tagliatelle with Dill and Cream

Teriyaki Salmon on Noodles

Roasted Cod on Chorizo, Butterbean and Tomato Stew

Vegetarian and Vegan Dishes

Mushroom Risotto with Parmesan shavings and Truffle Oil

Butternut Squash and sage Risotto

Vegetable Tagine with Cous Cous (vegan)

Vegetable Gumbo with rice (vegan)

Creamy Mushroom Stroganoff with Rice

Thai Green/Red Vegetable Curry with Jasmine Rice (vegan)

Vegetable and Bean Chilli with Rice and Sour Cream (vegan - no sour cream)

Truffle Macaroni Cheese

Falafel with Hummous and Chickpea Cous Cous (vegan)

Lebanese Aubergine and Chickpea Stew with rice (vegan)

Sticky Chilli Cauliflower with Egg Fried Rice

Miso Aubergine with Sticky Rice

Cold Bowls

Chicken Ceaser Salad

Greek Salad

Pesto, Spinach and Pinenut Pasta

Tahni Cauliflower, caramalized onions and giant cous cous

Smoked Mackrel, Beetroot and New Potatoes

Heritage Tomatoes, Aubergine, Mozerella and Salsa Verde

Hoi Sin Duck Salad

Seared Tuna Niscoise

Thai King Prawns with Noddles

Coronation Chicken Salad

Squid, Chickpeas and Chorizo

Salmon Poke Bowl

Poached Salmon with Creamy Dill Potato Salad

Pasta, Ham Hock and Peas

Oriental Beef Noodles

Teriyaki Salmon Noodles

King Prawn and Crayfish Cocktail

Falalfel Buddah Bowl

Steak Tartare with Crispy Toasts

Lamb, Pea, Mint and Feta

Loaded Fries Bowls

Triple cooked chips topped with:

- cheese and crispy bacon
- meat or vegetable chili, guacamole, sour cream and cheese
- bbq pulled pork
- bacon cheeseburger
- curried butter chicken
- mexican street corn

Sweet Bowls

Winter Crumble with Custard.

Eton Mess.

Popping Candy Cheesecake

Triple Chocolate Mousse.

Crème Brulee

Sticky Toffee Pudding and Custard

Tiramisu

Summer Fruit Trifle

Tropical Fruit Salad

Strawberries and Cream

Profiteroles in a Warmed Rich Dark Chocolate Sauce

Lemon Possett With Lavender Shortbread

Bread and Butter Pudding

Chocolate and Caramel Brioche Pudding

Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

This list is only a sample, other options are available and if you have a particular dish in mind please let us know and we would be happy to accommodate this.

A Vegetarian alternative can also be provided for most dishes should this be required.

Bowls are priced @ £7.00 (+VAT) each (minimum of 3 bowls per person)