



BOWL FOOD

A contemporary, but modern method of informally serving your guests whether its an evening wedding, corporate reception or privately at home. The idea is so your guests can stay standing up and mingle whilst they eat and allows your guest to socialise or network

It is served in a hand size miniature bowl ready to eat with a fork circulated by our waiting staff. We have created an imaginative and varied selection of dishes for you to choose from. We recommend a variety of four allowing three dishes per person at an evening event or you can increase the variety and amounts of bowls per guest if this is the only food on offer.

PRICES +VAT

Choice of 4-3 bowls: **2020** - £16.00/pp | **2021** - £17.00/pp

Choice of 4-4 bowls: **2020** - £21.50/pp | **2021** - £22.00/pp

Choice of 5-5 bowls: **2020** - £26.50/pp | **2021** - £28.50/pp

Mini fish and chips, tartare sauce.

Pork and leek sausages, parsnip mash with cider, apple cream.

Lightly spiced beef and red pepper goulash.

Thai spiced marinated strips of chicken with coconut, lime and coriander.

Traditional shepherds pie.

Oven baked lasagne "sicilian style".

Savoury mince beef, boulangerie potatoes.

Seafood hotpot with a roasted fennel and tarragon cream.

Chicken and leek cobbler with sage and onion dumplings.

Braised lamb and mushroom hotpot with port and rosemary.

Baked seafood crumble with an aromatic herb crust.

Seared filet of salmon with provencal leeks.

Braised beef and ale pie, chunky carrots.

Braised venison and leek casserole.

Classic chilli con carne.

Stir-fry crispy duck with cashew nuts, bamboo shoots, spring onion and hoi sin sauce.

Sweet and sour pork/chicken

Lamb rogan josh, naan bread..

Chicken tikka marsala, basmati rice.

Vegetable goulash with noodles.

Tempura king prawn, sweet chilli sauce, crispy noodles.

Penne arriabatta (with tomato and chilli).

Tagliatelle with smoked salmon and dill.

Vegetable balti with spinach and poppadums.

...other variations can be used