

# BOWL FOOD

£20.30 for three bowls    £3.75 per additional bowl (minimum 75 guests)  
(Prices inclusive of VAT)



Meat	Fish	Vegetarian	Sweet
Rump of lamb, spinach and water chestnut stir fry with yellow bean sauce	Forest mushroom and tarragon risotto topped with sliced scallop and vermouth hollandaise	Asparagus ravioli served on braised courgettes and red peppers and drizzled with truffle oil	Chocolate fondant served with pear Anglaise
Pork sausages with thyme mash, buttered cavalo nero and a beer mustard sauce	Tandoori cod fillet with butter rice and mango raita	Smoked tomato, broad bean and pea risotto with fresh mint and basil finished with lemon and Grana Padano shavings	Lemon curd and strawberry Eton mess
Steak and chip skewers of chargrilled prime sirloin, big chips and béarnaise sauce	Hot smoked salmon, pea purée, lobster oil and lemon dressing topped with pea shoots	Marinated aubergine, pomegranate, rocket and feta salad	Blackberry compote with a lemon posset and short bread fingers
Chargrilled chicken, avocado and crispy bacon salad	Prawn, smoked salmon, rocket and asparagus salad finished with a coriander and lime scented dressing	Vegetable Thai green curry with jasmine rice	Chilled fresh fruit salad with spiced crème fraîche
Beef and beer casserole topped with herb creamed potato	Poached salmon niçoise	Quinoa, mint edamame beans, pea and watercress salad topped with beetroot dressing	Raspberry and white chocolate tiramisu
			Espresso café latte mousse topped with Chantilly cream and vanilla shortbread

“The best of both worlds, and bridges the gap between canapés and formal dinners”

EVENT ORGANISER