

Bowl Food

Proudly served with
'Vegware Crockery & Cutlery'

3 BOWL FOOD PACKAGE

3 x Savoury Bowls
from £16.50 +VAT per person

4 BOWL FOOD PACKAGE

3 x Savoury Bowls
1 x Dessert Bowl
from £22 +VAT per person

[Vegetarian]

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Roquette and Cherry Tomato Salad

Roasted Root Vegetable and Squash Tagine, served on Spiced Cous Cous

Italian Style Caprese Pasta Salad with fresh Tomato and Mozzarella, and Homemade Pesto

[Vegan]

Sweet Potato and Spinach Saag Aloo Curry, served on a bed of Steamed Rice

Bulgur Wheat and Lentil salad with fresh Parsley, Mint and Dill, with Fresh Pomegranate

Tofu, Cashews and Asian Green Vegetables, stir fried in a Sesame and Soy Sauce

Black Bean and Quinoa Salad with Red Pepper and Spring Onion, spiced with Cayenne Pepper

Masala Beans with toasted Naan Bread finished with coriander and mango chutney

Roasted and Shredded Jack Fruit with BBQ Sauce served in Crisp Taco with shredded lettuce and Guacamole

[Meat]

Mexican Chili Beef con Carne in a Rich Tomato Sauce, with Steamed Rice and Tortilla Chips

Sautéed Chicken Supreme in a Creamy Tarragon and White Wine Sauce, with New Potato

Cumberland Pork Sausage served on creamy Mashed Potatoes with Caramelised Red Onion Gravy

Brick Lane style Chicken Biryani with Indian Herbs

Slow-cooked Pulled Pork shoulder in a Smoky Barbeque Sauce, served in a Floured Bap

Middle Eastern Lamb Kofta skewers on a Sundried Tomato Cous Cous with Tzatziki Yoghurt Sauce

Chargrilled Chicken on a bed of Baby Gem Lettuce, with Parmesan and Caesar dressing

[Fish]

Thai marinated Monkfish in a Crisp Batter, served with Hand-cut Chips and Wasabi Mushy Peas

Classic Prawn Cocktail with Marie Rose Sauce, served on a Salad of Cucumber, Lime and Avocado

Fillet of Salmon presented on a Lemon and Thyme marinated Chickpea and Bean Salad

Spicy Prawns sautéed with Chili, Fresh Basil leaves and Vermicelli Rice Noodles

Red Thai Curry with Fresh Seasonal Fish flavoured with Ginger Chilli and Lime Leaves finished with Creamy Coconut

Salmon Supreme with Lime, Coriander and Chill, on Coconut Rice

[Dessert]

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee

Dark Chocolate Mousse served with Italian Biscotti

Warm Spiced Apple Crumble served with Crème Anglaise

Vanilla Pannacotta served with a Red Berry Compote

Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue

Staff Charges

Included

*10% Low Numbers Surcharge may be applied to groups of below 50 guests
For details on upgrading to full china and silverware, please see our **Crockery & Cutlery Policy***