

Bowl Food

Our bowl food menu has been created using customer favorites and classic dishes presented elegantly to suit your occasion, perfect when standing is key to the event.

We normally recommend 3-5 bowls per person (p/p)

Private Reception Package £15.00p/p

1x glass of prosecco per guest – on arrival
 Uniformed waiting staff
 Chef to finish on-site
 6x canapés selection, from our canapé menu
 Linen and napkins supplied

Corporate Reception Package £28.00p/p

2x glasses of wine per guest, selection of Sauvignon Blanc and Montepulciano
 Water, ice and juice
 Uniformed waiting staff
 Chef to finish on-site
 4x Bowl food selection, from our Bowl Food Menu
 Linen and napkins supplied

Prices , p/p

3 x assorted bowls	£10.50
4 x assorted bowls	£14.00
5 x assorted bowls	£17.50
6x assorted bowls	£21.00

SP = supplements may apply

Waiting staff per hour	£15.00
Manager/chef per hour	£25.00

Prices subject to VAT

Vegetarian

Parmigiana di Melanzana (V)

roast aubergine, basil tomato, parmigiana, mozzarella

Pakora and Chana Masala (VG) sp .50p

red onion and spinach pakora on braised chick peas

Paprika and Cumin Roast Cauliflower (VG)

honey and chilli cannellini beans, beetroot ketchup

Greek Salad (V)

Mediterranean olives, feta, cucumber, tomato, red onion oregano

Caprese (V)

Mozzarella, sunblush tomato, basil

Meat

Lamb Tagine

Opulent middle eastern spices, couscous, coriander, mint yoghurt

Sausage and Mash

Lincolnshire sausage, chive mash, garden peas, red onion real gravy

Slow Braised Chuck Steak Chilli

basmati rice, toasted baguette, crème fraiche

5 Spice Pork Belly

coconut rice, salt crackling, braised beans

Chicken korma

coconut, ginger and coriander, basmati rice, naan bread

Fish

Posh Fish Pie

prawns, smoked haddock, cod, minted pea puree, mature cheddar mash

Fritto Misto di Pesce con Rissoto sp. £1

lemon risotto, mixed fried seafood

Malaysian Prawn Curry

chilli, lemon grass, coconut, egg noodles, coriander and ginger

Poached Salmon

toasted almonds, buttered spinach, amaranth

Paella

Squid, chorizo and prawn saffron

Desserts

Blueberry Fool

Chantilly, blueberries, vanilla

Eton Mess

meringue, whipped cream, mixed berries, mint

Melon Pots

melon, fresh berries, mint, coulis

Chocolate Sundae

Flaked almonds, brownie, vanilla ice cream, raspberry coulis

Orange and Almond

Soya yoghurt, granola