

Bowl Food

More substantial than canapés but not as formal as a lunch or dinner, our little bowls of treats are a great icebreaker at any event.

£6.95 per bowl

COLD

Chargrilled Chicken Caesar Salad
Smoked Salmon Rillettes with Capers & Soured Cream
Duck & Orange Pate on Roquette with Red Onion Jam
Wild Mushroom Frittata with Wilted Spinach (V,G)
Oven Roasted Tomatoes, Basil Pesto & Mozzarella (V,G)

MEAT/POULTRY

Lamb & Date Tagine with Cous Cous
Organic Cumberland Sausages with Onion Gravy & Mustard Mash
Ragout of Chicken & Asparagus, Basmati Rice
Slow Roasted Brisket of Beef, Root Vegetables & Colcannon (G)
Chicken Korma, Bok Choy & Pilau Rice (G)

FISH/SEAFOOD

Grilled Fillet of Salmon with Dill & Lemon, Basmati Rice (G)
Smoked Haddock, Mature Cheddar Sauce, Spinach & Mashed Potatoes
Cornish Fish Pie with Saffron & Cheesy Mash
Thai Fish Cakes with Stir Fried Vegetables & Jasmine Rice (G,D)
Blackened Cod, Tenderstem Broccoli & Jasmine Rice (G,D)



VEGETARIAN

Potato Gnocchi with Sage & Roasted Pumpkin (V)
Spinach & Ricotta Tortellini with Roasted Almonds (V)
"Mac & Cheese" Mozzarella, Cheddar, Parmesan & Macaroni (V)
Wild Mushroom Risotto with Sage & Pecorino (V,G)

VEGAN/GLUTEN FREE

Peperonata with Grilled Polenta (Vg,G)
Roasted Root Vegetables with Onion Gravy & Mashed Potatoes (Vg,G)
Mushroom Stroganoff with Turmeric Rice (Vg,G)
English Asparagus Risotto with Lemon Balm (Vg,G)

SWEETS

Organic Lemon Posset (V,G)
Potted Blueberry Cheesecake (V)
Double Chocolate Brownie (V)
Watermelon & Mint (Vg,G)
Exotic Fruits with Maple Syrup (Vg,G)