



BOWL FOOD

Proof that all good things come in small packages!

Little bowls bring a style of dining which is fun and informal with every mouthful guaranteed to deliver a little bit of what your guests fancy

Staff will mingle among your guests offering the food from large trays, ready to eat

Two to Three bowls of food would satisfy your guests at any gathering

Build your own menu from the choices below:

Meat Bowls

Boeuf Bourguignon on crushed potatoes

Thai green curry on sticky rice

Rump of lamb on dauphinoise potatoes

Pork belly on apple cous cous

Locally made pork and leek sausages on mashed potatoes

Shredded duck confit on roasted seasonal vegetables with a plum sauce

Fish Bowls

Salmon on crushed new potatoes with a cream sauce

Fish and chips with mushy peas

Salmon fish cakes on watercress salad with tartare sauce

Paella rice with king prawns and chorizo

Vegetarian Bowls

Thai red vegetable curry on sticky rice

Ratatouille vegetables topped with goat's cheese

Wild mushroom risotto topped with shaved pecorino

Mushroom stroganoff on buttered noodles

Vegetable korma with coriander rice

Pudding Bowls

Homemade tiramisu

Homemade sticky toffee pudding with a sticky toffee sauce

Traditional Eton mess

Apple and berry crumble with custard sauce

Mini chocolate torte with chantilly cream and honeycomb crumb