



BOWL FOOD MENU

Hot & cold bowls for relaxed gatherings

A choice of hot and cold dishes served in individual white bowls, ideal for standing events and relaxed gatherings.

SUGGESTED SERVICE PACKAGES

3-hour service — 3 main bowl varieties and 2 dessert varieties

4-hour service — 4 main bowl varieties and 2 dessert varieties

5-hour service — 4 main bowl varieties and 3 dessert varieties

These are menu variety suggestions. Portions per guest, service arrangements and dessert choices will be agreed separately.



SEAFOOD

Hot bowl food

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- Salmon and smoked haddock Florentine with dill and a breadcrumb topping
 - King prawn and fish tagine with lemon-braised fennel and roasted vegetable couscous
 - Indian smoked haddock kedgerree with cardamom
 - Thai green fish curry with green beans and sticky jasmine rice
 - Tuna and tomato with rocket pesto fettuccine
 - Angel hair pasta with scallops and rocket
 - Thai red jungle curry with prawns
 - Scallop and minted pea risotto
 - Battered cod and chips
 - Smoked haddock and spinach pie with crispy potato discs and chive crème fraîche
 - Crab ravioli with lime and lemongrass sauce
 - Brill, salmon and lobster pie
 - Salmon and herb fishcakes with crispy new potatoes and caper aioli



BEEF & LAMB

Hot bowl food

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- Beef bourguignon with baby onions, carrots and thyme
 - Carbonnade of beef with baby onions and thyme over creamed celeriac mash
 - Beef stew in ale with button onions, carrots and creamy mash
 - Chilli con carne on a bed of rice
 - Sichuan beef stew on a bed of rice
 - Massaman Thai beef curry on a bed of rice
 - Beef cooked in red wine and thyme with baby onions, carrots and rosemary- infused potato mash
 - Beef and fennel tagine over roasted vegetable couscous
 - Chilli beef with stir-fried vegetables
 - Shepherd's pie with roasted baby vegetables
 - Moroccan lamb tagine in a honey and tomato sauce over roasted vegetable couscous
 - Hungarian lamb goulash with red peppers and rice
 - Braised lamb casserole with caramelised shallots, button mushrooms and rosemary and olive oil potato mash
 - Harissa-marinated lamb with olive oil mash and cinnamon onions
 - Lamb casserole with green olives, lemon and parsley, served with cannellini beans
 - Lamb korma with jewelled rice
 - Rosemary-crusted fillet of lamb with dauphinoise potatoes and fine green beans



PORK, SAUSAGES & GAME

Hot bowl food

- Merguez sausage casserole with roasted vegetable couscous
 - Three-cheese macaroni with pancetta
 - Creamy gnocchi with peas and crispy prosciutto
 - Risi e bisi with pancetta and peas
- Roast pork belly with fennel, sherry jus, sautéed peas and anise-scented potatoes
- Winter pork casserole with shallots, apricots and prunes, served with potato and celeriac mash
 - Baby wild boar sausages with sticky shallots, mushrooms, Calvados and red
 - Trio of baby sausages over neeps and tatties with onion gravy
 - Pork and leek sausages with mashed potatoes and red onion wedges
- Venison, porcini, chestnut, juniper and thyme stew in a port and redcurrant sauce with creamy potato and sweet potato mash
 - Miniature haggis with thyme mash and crushed swede

Sausage varieties and ingredients will be confirmed with your chosen menu.



CHICKEN & DUCK

Hot bowl food

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- Moroccan lemon-scented chicken tagine over roasted vegetable couscous
 - Chargrilled chicken with asparagus, baby leeks, pasta and vermouth sauce
 - Chargrilled chicken breast with caramelised shallots, sherry vinegar and tarragon sauce, over creamy olive oil and rosemary mash
 - Chicken breast with woodland mushrooms, pancetta and Marsala sauce over buttered rice
 - Thai red chicken curry in coconut milk with fragrant rice
 - Chicken fricassee in mustard, cream and tarragon sauce with buttered rice and peas
 - Tuscan chicken with sun-blushed tomatoes, roasted vegetables and penne in basil and pine nut pesto
 - Cajun jambalaya with chicken, chorizo and prawns
 - Chicken and asparagus risotto
 - Arabian-style minted sweet and sour chicken with vegetable couscous
 - Harissa-marinated chargrilled chicken breast with patatas bravas
 - Carved confit duck leg with crushed celeriac and braised red cabbage
 - Warm roast chicken salad with Jerusalem artichoke, baby spinach and smoked bacon



VEGETARIAN OPTIONS

Hot bowl food

- Asparagus and pistachio risotto
- Cavatelli pasta with pecorino and four-herb sauce
- Chickpea, aubergine and mushroom tagine over roasted vegetable couscous
- Wild mushroom risotto with Parmesan cream and deep-fried sage leaves
- Lemon, courgette and minted broad bean risotto
- Three-cheese tortellini with roasted butternut squash and sage butter
- Thai green vegetable curry with aubergine, sweet potato and red peppers over Thai rice
- Macaroni cheese with roasted ceps
- Crottin tarte tatin with shallot confit and roasted figs

Vegetarian recipes require suitable cheese, stocks and curry pastes. Please discuss plant-based adaptations with us.



COLD BOWL FOOD

Chicken & salmon

- Chargrilled chicken with chargrilled aubergine, courgette, peppers, sun-blushed tomatoes and basil in thyme olive oil
- Chargrilled chicken with balsamic reduction, crispy pancetta, tomato concassé and toasted pine nuts
- Moroccan lemon chicken in chermoula marinade over bulgur wheat salad with chargrilled aubergine, courgette, red pepper and black olives
- Tuscan chicken salad with roasted red peppers, caramelised fennel, olives and aubergine crisps over fresh pasta in basil oil
 - Japanese teriyaki chicken salad with crunchy vegetables and nam jim dressing
 - Chicken breast in basil pesto with sun-dried tomatoes and toasted pine nuts
- Poached chicken breast with asparagus, fine beans and avocado in lemon and coriander dressing
- Pistou-marinated chicken supreme over chargrilled Italian vegetables and pasta with basil aioli
 - Salmon steaks drizzled with sauce vierge
- Thai-style blackened salmon with lemongrass, ginger, makrut lime leaves, garlic and chilli, with coriander and lime mayonnaise
 - Cajun-spiced chargrilled salmon with lime mayonnaise
 - Chargrilled salmon with lime, cucumber and horseradish cream
- Sugar-cured salmon with star anise, lemongrass and chilli, crispy noodles and citrus aioli
 - Seared salmon niçoise with basil dressing and Parmesan shavings
 - Sugar-cured salmon over chipotle and coriander potato salad
- Thai-marinated salmon with baby spinach, pickled pak choi and radishes

Served in individual white bowls with a pasta, rice, couscous or noodle base chosen to complement your dish, unless a different accompaniment is listed.