



## **Bowl Food Menu (minimum 30 guests)**

### **Chicken Dishes**

Thai Green/Red Chicken Curry and Jasmine Rice  
Chicken and Chorizo Paella  
Chicken Satay and Rice  
Chicken Chasseur on Creamed Potatoes Baby Green Beans  
Chicken Korma/Masala on Coconut Rice  
Chicken and Haloumi with Onions, Peppers and Roasted New Potatoes  
Garlic and Herb Chicken Goujons with Chips and Aioli

### **Beef Dishes**

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream  
Beef Lasagne  
Penne Bolognese with Garlic Crutons and Parmesan Cream  
Creamy Beef Stroganoff with Rice  
Steak and Chips with Peppercorn Sauce and Crispy Onion Rings  
Beef in Blackbean Sauce with Noodles and Beansprouts  
Beef Bourguignon and Mash with Green Beans  
Crispy Chilli Beef with Egg Fried Rice  
Meatballs with Spicy Tomato Sauce on Spaghetti

### **Lamb Dishes**

Moroccan Lamb with Cous Cous  
Braised Shoulder of Lamb with Goats Cheese Mash  
Minted Lamb Skewers with Roasted Vegetable Cous Cous  
Lamb Koftas, with Rustic Tabouli and Tzatziki

### **Pork Dishes**

Sausages with Mustard Mash and Onion Gravy  
Hung Sau Pork Belly and Egg Fried Rice  
Sweet and Sour Pork on Egg Fried Rice

### **Fish Dishes**

Roasted Salmon on Crushed Potatoes and Pea Puree  
Fish Pie  
Prawn Pad Thai  
Scampi with Chips and Tartar  
Smoked Haddock, Bubble and Squeak and Fried Quails Egg

Risotto with Scallops and Minted Peas  
Smoked Salmon and Prawn Tagliatelle with Dill and Cream  
Teriyaki Salmon on Noodles  
Roasted Cod on Chorizo, Butterbean and Tomato Stew

### **Vegetarian Dishes**

Mushroom Risotto with Parmesan shavings and Truffle Oil  
Butternut Squash Risotto  
Vegetable Lasagne  
Creamy Mushroom Stroganoff with Rice  
Thai Green/Red Vegetable Curry with Jasmine Rice  
Vegetable and Bean Chilli with Rice and Sour Cream  
Pesto, Spinache and Toasted Pine Nut Tagliatelle  
Macaroni Cheese with Sun-Dried Tomatoes  
Falafel with Hummous and Chickpea Cous Cous

### **Sweet Bowls**

Winter Crumble with Custard.  
Eton Mess.  
Popping Candy Cheesecake Triple Chocolate Mousse.  
Crème Brulee  
Sticky Toffee Pudding and Custard  
Hot Chocolate Malteser Pudding  
Tiramisu  
Summer Fruit Trifle  
Tropical Fruit Salad Strawberries and Cream  
Profiteroles in a Warmed Rich Dark Chocolate Sauce  
Lemon Possett With Lavender Shortbread  
Bread and Butter Pudding  
Chocolate and Caramel Brioche Pudding  
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

This list is only a sample, other options are available and if you have a particular dish in mind please let us know and we would be happy to accommodate this.

A Vegetarian alternative can also be provided for most dishes should this be required.

### **Price per head: £22.00**

Serving staff are charged at £12 per hour with a minimum of 4 hours, we recommend 2 waitresses per 25 guests.