

BOWL FOOD MENU

Bowl food has become an increasingly popular choice for hosting events and drinks receptions. Bowl food dishes offer a more substantial alternative to canapés but still enable guests to mingle and socialise. Our bowl food menus are inspired by world cuisine.

For 20 guests or more
4 bowls – £26.50 per person
5 bowls – £29.50 per person
6 bowls – £31.50 per person
Canapé and bowl food combo: 3 canapés and 3 bowls – £30.00 per person

MEAT SELECTION

Meat hot

Rare roast fillet of beef, pomme puree and roasted silverskin onions with red-wine jus
Korean pulled pork with spicy gochujang, firecracker kimchi and fragrant brown rice
Braised lamb in rosemary and red wine, roasted heritage baby carrots, savoy cabbage and new potatoes
Merguez lamb sausages on sweet potato crush and baby spinach

Meat cold

Pulled lemon and herb roast chicken on Mediterranean couscous with shredded cos lettuce
Smoked duck with white chicory, baby beetroot and pomegranate with toasted walnuts
Vietnamese beef salad of mint, coriander and ginger rice noodles with brown-sugar and chilli-lime dressing

MEAT SELECTION

Fish hot

Teriyaki salmon fillet with sesame bok choy and aromatic jasmine rice
Pan-baked sea bass fillet with crushed new potatoes, fricassee of light green vegetables and beurre blanc sauce
Chilli crust baby squid with wasabi mayo and sakura cress

Fish cold

Lime and coriander tiger prawn salad with mango, fresh chilli and avocado on spring onion vermicelli
Hot smoked cured salmon and crispy prosciutto shard Caesar salad with ciabatta croutons
Fresh tuna tataki with radish, apple, shredded hakusai and pickled daikon

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VEGETARIAN SELECTION

Vegetarian hot

Moroccan chickpea tagine with Saharan fruit and pistachio couscous
Wild mushroom and Thai asparagus risotto with shaved truffles and parmesan crisps
Spicy courgette and sweetcorn fritters with red-pepper sauce and crumbled feta

Vegetarian cold

Edamame beans and sugar snaps with crumbled rosary goats' cheese and golden beetroot
Sweet-chilli-dressed smoked tofu with crispy oriental vegetable and cashew-nut salad
Citrus-marinated courgette, carrot and fennel with cracked freekeh, charred cauliflower shavings and golden raisins

DESSERT SELECTION

Desserts hot

Apple and blackberry crumble with cinnamon ice cream
Goosey chocolate brownies and hot chocolate sauce and whipped cream

Desserts cold

English Eton mess with fresh strawberries, micro mint, crushed meringue and freeze-dried strawberry crush
Red-wine-poached pears with chocolate sauce and whipped cream
Mango panna cotta with charred pineapple compote and coconut crumble