BOWL FOOD

Bowl food is a more substantial choice than canapes and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canape style service.

Minimum of 30 guests

4 bowls £26.50 per person

5 bowls £29.50 per person

6 bowls £31.50 per person

3 canapes and 3 bowls £30.00 per person

Extra bowls £5.25 per bowl

Extra canapes £2.75 per canape

CHOOSE CANAPES FROM OUR SEASONAL MENU

IT'S NOT JUST
REMARKABLE FOOD,
IT'S A SENSATIONAL
EXPERIENCE

 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

COLD

Smoked Goosnargh chicken Caesar, quail's egg

Hereford rare roast beef, remoulade, cornichon,
watercress Jersey Royal salad

Smoked duck, orange infused red cabbage,
hoisin dressing

Haddock horseradish cocktail

Searcy's smoked salmon, pickled cucumber, celeriac

Beetroot, Stilton, candied walnuts (v)

Halloumi, carrot, orange salad (v)

Greek salad, rocket, feta cheese, black olives,
roasted red peppers.

Black bean, coriander, avocado tomato
with lime dressing (ve)

Sesame cucumber noodles with spiced tofu, scallions,
coriander dressing

HOT

Bangers and mash, onion gravy, crispy shallots

Steak and chips, bearnaise

Thai green chicken curry, lime, coconut rice

Lamb tagine, jewelled couscous, mint relish

Corned beef, Jersey Royal hash, fried quail's egg,
port glaze

Confit duck, bean cassoulet, garlic sausage,
spiced plum jus

Fish and chips, mushy peas

Butternut risotto, pumpkin seeds, white truffle oil (v)

Aubergine curry, cauliflower couscous, burnt lime
dressing (ve)

Orzo, courgette, edamame, parmesan dust (v)

PUDDINGS

Sour cherry, vanilla and Dorset cream cheesecake (v)

Dark chocolate and Kentish hazelnut trifle (v)

Mulled spice macaroons (v)

Black forest cones (v)

Blackcurrant and vanilla Pavlova (v)

Spice panna cotta, orange compote (v)

Pistachio and chocolate profiteroles (v)

Vanilla infused berries, mint creme fraiche (v)

Chocolate tart, mint mascarpone (v)

Coconut and mango cheesecake (v)