

# BOWL FOOD

## CHOOSE BOWL FOOD FROM OUR SEASONAL MENU



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

*Minimum of 30 guests*

**Four bowls £29.75 per guest**

**Six bowls £36.00 per guest**

**Extra bowls £6.50 per bowl**

### COLD

Crispy chicken, radicchio, aged balsamic, sun-blushed tomatoes, piquillo olives

Blowtorch vegetables, white bean and red pepper romesco, pane tomato (v) (gfo)

Frogshole Farm asparagus, coppa, pickled beetroot, bread pudding (v)

Burrata, tomato fondue, caponata, baby basil, parmesan rubble (v)

Salmon Venesiana, San Marzano tomato, trofie, herbs (gfo)

Bombay potatoes, chickpea salad, spicy naan chips, mango pickle (ve) (gfo)

Smoked salmon, salad Olivier, artichoke cream (gf)

Charred pumpkin with molasses and harissa, giant couscous, white bean hoummos, pomegranate (v)

### HOT

Salmon and cucumber teriyaki

Lamb Baharat, chickpea, okra, pomegranate, roast tomato and mint sauce

Teriyaki beef with mustard greens, charred broccoli, pickled daikon

Charred cod, crushed peas with mint, smoked tartar sauce, crispy batter (gfo)

Halloumi and okra souvlaki, giant couscous, smoked tomato sauce, wild oregano (v)

Searcy's signature sausage, mustard mash, crispy onion, caramelised onion sauce

Mahesh's Mumbai masala (ve) (gf)

Hibachi-grilled aubergine, sweet potato and broccoli, Japanese mayo, sticky rice (ve)

Basque-style salt cod, piquillo pepper cream sauce, cuquillo olives (gf)



 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

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### FOOD THEATRE

#### (CHOOSE AN OPTION)

##### Japanese yakitori

Chicken skewer served with ponzu sauce, teriyaki, goma sesame sauce, and steamed rice.

##### Moroccan souk

Shawarma lamb kofta kebab with mint yoghurt, pickled cabbage, salad, flatbread

##### Greek souvlaki

BBQ chicken or halloumi skewer, pitta, spicy tomato sauce, salad

##### Bombay bazarre

Aubergine, sweet potato, coconut makhani, pilau, red onion and coriander salad (ve)

### PUDDINGS

Strawberry Eton mess (gf) (v)

Lemongrass set cream with lime and pineapple compote, almond crumble (v)

Madagascan chocolate truffle, banana mousse, caramel with sea salt, chantilly cream (v)

Yoghurt and raspberry mousse (v)

Chocolate brownie and mango mousse (v)

Coconut tapioca pearls (ve)

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