



Bowl Food is the new and exciting way to feed your guests with great tasting food.® Small bowls & glasses (that are held in the hand) are passed around by waiting staff allowing guests to experience a selection of different flavours whilst standing up in a cocktail party scenario.

Bowl Food

4 bowls - £10.00 p/p
6 bowls - £12.00 p/p
8 bowls - £14.00 p/p
10 bowls - £15.00 p/p

Hot Bowl Food

Sausage & Creamy Heritage Mash with Onion Gravy
Spinach, Sun Blushed Tomato, Ricotta & Pine Nut Lasagne (v)
Prawn & Scallop Thai Coconut Curry with Rice
Goujons of Lemon Sole with Heritage Chips & Mushy Peas
North African Chicken Curry & Rice
Slow Cooked Moroccan Style Lamb with Tabbouleh
Roasted Butternut Squash Risotto (v)
Hot Sweet Chilli Prawns with Ginger, Spring Onions & Rice

Cold Bowl Food

Carpaccio of Halibut with Sekura Cress Salad
Mozzarella, Basil & Vine Tomato Salad with Balsamic Dressing (v)
Pear & Yorkshire Blue Salad with Toasted Pine Nuts (v)
Prawn & Cucumber Mousse Verrines
Gravadlax & Heritage Potato Salad with Fresh Horseradish Crème Fraiche
Smoked Craster Salmon Mousse with Avocado
King Prawn & Rocket Verrine with Fresh Mango

Puds

Blackberry & Apple Crumble with Fresh Cream (v)
Lemon Posset Espresso Cups with Crushed Amoretti Biscuits (v)
Lemoncello & Pistachio Crème Brûlées (v)
Strawberries & Cream (v)
Mini Cartons of Locally Made Ice Creams (v) (theatre size)

Bowl Food Notes;

- There is a minimum order of £200 (plus vat) for bowl food.
- Bowl food will require a chef or chefs on site and the use of a small room to use as a kitchen. We can provide all the necessary kitchen equipment if required.
- All menus are plus the cost of service staff (minimum shift 4 hours). Please speak to Katie or Chris for a written quote.