

Bowl Food Menu Options

Bowl Food is a brilliant alternative to finger and fork buffets – a relaxed way of eating and a very practical way of treating your guests to some ‘proper’ food! It is an easy to eat, full of flavour meal in a 4”rice bowl with a fork. This style of food is ideal for a stand-up reception or party and is suggested they follow 3-4 canapés. We are happy to talk through the bowl food concept with you and help you choose the right mix and amount of canapés and bowls to suit your occasion.

Meat Bowls

- Chicken chasseur with creamy mashed potatoes and green beans   
- Lamb casserole with rosemary dumplings   
- Beef bourguignon, roasted new potatoes with sea salt and cracked black pepper with green beans   
- Chicken and chorizo jambalaya
- Bangers and mustard mash with onion and Merlot gravy    
- Moroccan lamb meatballs with couscous  
- Coq au vin rouge with creamy mashed potatoes   
- Beef stew with dumplings  
- Lamb Rogan josh with basmati rice 
- Fragrant Thai green chicken curry and jasmine rice 
- Braised beef chilli with nachos, cheese and sour cream  
- Belly of pork marinated in cider and sage, with apple sauce and spring onion mash  

Fish Bowls

- Luxury fish pie   
- Baked cod with tomato and olive sauce and black rice 
- Catalan cod and cannellini bean stew 

Vegetarian Bowls

- Chick pea and root vegetable tagine with couscous  
- Thai red vegetable curry with jasmine rice
- Mac and four cheese   
- Mushroom stroganoff on basmati and wild rice   

Continued overleaf ...

Bowl Food Menu Options

Pasta Bowls (avoiding embarrassing spaghetti and linguini dishes!)

- Penne Carbonara with salami crisps 
- Beef meatballs in rich tomato and basil sauce with rigatoni and parmesan shavings 
- Smoked salmon and prawn farfalle with dill and cream 
- Roasted Mediterranean vegetables with mozzarella, pesto and fusilli 

Salad Bowls

- The ultimate Greek salad 
- Poached salmon on crushed new potatoes tossed in a lemon and watercress mayonnaise 
- Puy lentil, beetroot and goats cheese salad 
- Mandarin chicken salad with edamame, red pepper, peanuts 

Sweet Bowls

- Profiteroles in a warm dark chocolate sauce 
- Eton mess with strawberries and blueberries 
- Warmed chocolate brownie with clotted cream 
- Star anise & red wine poached pear with vanilla cream 
- Panettone bread and butter pudding 
- Sticky toffee pudding with clotted cream 
- Apple and berry crumble with custard 

Serving

Dishes will be pre-prepared at our premises and cooking will be completed at the venue. Some dishes may not be possible dependent on venue facilities.

All our bowl food dishes are served in china dishes with cutlery and paper napkins. The food is often served from a buffet station, using chafing dishes to keep the food hot, but can also be served on trays walked around by waiting staff to your guests. Much depends on

