

The Bowl Food Collection.....

For those of you unfamiliar with the term bowl food, let us explain! This is a trendy and fun way to serve stand up fork buffet food in a drinks party setting.

We have devised a menu which includes tasty & filling bowl food options.

Cold Bowl food options

- Authentic "Constance Spry 1953" recipe of Coronation Chicken served on a bed of steamed Basmati rice.
- Chunks of poached Scottish Salmon in a creamy dill sauce served on a bed of mini pasta shells.
- Potato salad - new potatoes boiled in their delicate skins, mixed with shallots and a French Maille mustard mayonnaise topped with cubes of roast chicken rolled in pesto and parmesan breadcrumbs

Vegetarian options

- Grilled Mediterranean vegetables served on a bed of leaves and cous-cous.
- Waldorf salad
- Garlic and herb mushrooms on a bed of wild rice

Hot Bowl food options

- Boeuf Bourguignon served on a bed of creamy mash
- Lamb Tagine served on a bed of fragrant rice
- Chefs own chicken Korma served on a bed of Basmati rice.
- Fish pie- chunks of cod and salmon, mixed with prawns with creamy mashed potato
- Basmati rice mixed with garden peas topped with warming chilli con carne

Vegetarian options

- Vegetable curry served on a bed of spicy rice
- Old fashioned creamed Macaroni and broccoli cheese
- Tagine of sweet potatoes, carrots and prunes, served on a bed of rice

Cake collection

To finish off, our chefs will whisk you up a delicious assortment of bite-sized cakes to include: chocolate, coffee & walnut and lemon drizzle.