



BOWL FOOD SELECTION FROM AROUND THE WORLD

For a buffet with a difference why not try our bowl food menu. All of the following suggestions are served in individual china bowls that are ergonomically designed to fit neatly into the palm of your hand.

These bowls are passed around by our serving staff on glass sheets which act as chic serving trays allowing guests to help themselves to bowls of their choice.

Guest get served a selection of small bowls throughout the evening, with each containing 3 to 4 mouthfuls. Bowl food is the perfect alternative to a full meal without the need for formal seating, allowing you to create a tasty and trendy menu for you guests.

French option

- Seared Tuna Nicoise Salad topped with Quail Eggs and Herb De Provence Olives
- Traditional Cassoulet sprinkled with Parsley and Garlic Bread Crumbs
- Ratatouille Mediterranean Vegetable topped with Grilled Goats Cheese
- Seared Beef Fillet topped with Bearnaise Sauce and Classic French Fries
- Mini wedges of Dauphinois Potatoes and sliced Duck a l'Orange

Asian Options

- Fried Lemon Grass Chicken with Green Papaya Salad
- Beef, Chicken or Vegetable Green Curry with Coconut Rice
- Chicken and peanut Salad Cups with Sweet Pineapple
- Sliced Hoi Sin Duck on Spring Onion Noodles
- Sweet Chilli King Prawns with Water Chestnuts and Bok Choi
- King Prawn and Chicken Phad Thai with Lime Wedges

Indian Options

- Chicken, Lamb or Vegetable Duplaza with Mini Coriander Nanns
- Beef or Lamb Jalafrezi with Turmeric Rice, Minted Onion Relish and Mango Chutney
- Chicken and Vegetable Korma with Coriander Rice topped with Mini Poppadumms
- Chickpea and Aubergine "Har Marishi Kari" with Cinnamon Scented Rice
- Selection of Tandoori Kebabs including Skeekh Kebab (Ground Lamb and Spices)
- Chicken Tandoori and Yoghurt and Mint Marinated Lamb with Roti and Relish

Middle Eastern Options

- Chicken Tagine with Saffron, Green Olives and Preserved Lemons
- Date and Lamb Tagine with Orange Water Scented Couscous
- Mini Meze, Tabbouleh Salad, Houmous and Tzatziki with Pitta Crisps
- Warm Slow Roasted Lamb Salad with Mint and Pomegranate Dressing
- Chilli and Honey Roasted Pumpkin, topped with Almond and Tangerine
- Watermelon and Feta Salad with Kalamata Olives and Pumpkin Seed

Spanish Options

- Paella Rice with Mussels, Squid and King Prawn
- Chorizo and Monkfish kebabs on Saffron Crushed New Potatoes
- Spanish Tortilla on Baby Leaf Salad with an Olive and Balsamic Dressing
- Patatas Bravas (Fried Potatoes in Smoked Paprika and Tomato Sauce)
- Chicken Breast cooked in Sherry Sauce with baby Onions and Fig





British Options

- Mini Cumberland Sausages and Butter Potato Mash with Red Onion Gravy
- Mini Cod and Chips with Mushy Peas and Lemon
- Honey Roasted Gammon on Bubble and Squeak Patties with Piccalilli
- Irish Beef Stew with Parsley Dumpling
- Mini Salmon Fish Cakes with Dressed Watercress Salad and Tartare Sauce
- Mini Toad in the Hole with Whole Grain Mustard Batter and Caramelised Onion Gravy
- Buttery Smoked Haddock and Quail Egg Kedgerree

Caribbean Options

- Jerk Chicken with Rice and Pea
- Ackee Salf Fish with Mango Herb Rice
- Deep Fried Plantain with Pineapple, Lime and Chilli Sauce
- Grilled Tuna with Lime, Pepper and Garlic Marinade in Roast Yam
- Curried Lamb with Warm Corn Bread
- Butter Bean, Avocado and Mongo Salad with Coriander

Italian Options

- Mozzarella, Tomato and Basil Bruschetta
- Wild Mushroom and Truffle Risotto
- Linguine with Pesto and French Beans
- Penne Carbonara with Pancetta Crisps
- Veal Saltimbocca on Wilted Spinach with Masala Sauce
- Seafood Spaghetti

Eastern European Options

- Beef or Mushroom Stroganoff with Buttery Noodles
- Chicken or Lamb Goulash with Herbed Rice topped and Sour Cream
- Gravalax with Pickles and Rye Bread
- Roast Duck on Braised Red Cabbage topped with Apple Sauce
- Split Pea, Smoked Ham Hock and Sausages

Japanese Options

- Sashimi with Soy and Wasabi Dressing
- Tuna and Salmon Nori/California
- Miso Cod on Pickled Japanese Radish
- Katso Chicken Curry (Breaded Chicken Fillet with Curry Sauce on Rice)
- Tempura Prawns with Soy and Chilli Dipping Sauce
- Teriyaki Sliced Beef on Soba Noodles

Dessert Options

- Mini Lemon Tarts with Raspberry Mascarpone
- Mini Tiramisu Bowls
- Sticky Toffee Pudding with Devonshire Clotted Cream
- Mini Vanilla Crème Brulees
- Macadamia Nut Chocolate Brownies with White Chocolate Sauce
- Pineapple and Mango Char Grilled Kebabs with Lie and Coconut Syrup
- Cardamon and Rose Water Scented Rice Pudding Pots with Gold Leaf
- Spanish Caramel Milk Tart
- Vanilla Cheesecake Wedges with Peach Champagne Compote
- Mini Passion Fruit Pavlovas

