

Hot BOWL FOODS



MINIMUM ORDER OF 40 OF EACH



HOT BOWL FOODS

Chicken Jalfrezi

with Mushroom Rice, Mango Puree with Mini Poppadom and Coriander

Battered Cod

with Skin on Fries, Pea Puree, Tartar Cream and Scraps

Smokey Aubergine Tagline

with Apricot and Coriander Couscous (ve)

Chicken & Chorizo Paella

with Bread Crisp and Chili Oil

Butternut Squash Risotto

with Red Onion and Parmesan Crisp (v)

Mini Herby Sausages

with Colcannon Mash Potato and Red Onion Grazy

Paneer Masala

with Vegetable Biryani and Mini Roti Bread with Coriander Oil (v)

Marinated Jerk Chicken

with Rice and Peas, Mango, Chili and Cucumber Salsa (gf)

Nduja Sausage

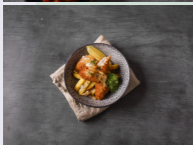
with Potato Gnocchi in a Tomato and Basil Sauce (gf)

Harissa Bulger Wheat Pilaf

with Scabbars and Lemon Oil

Beetroot & Chicory Meatballs

in a tomato and chili Sauce with Mustard Mash (ve)(gf)



Cold BOWL FOODS



MINIMUM ORDER OF 40 OF EACH



COLD BOWL FOODS

Chargrilled Chicken

with Spiced Noodles, Spring Onion, Mango and Prawn Cracker

Pesto Penne Pasta

with Crispy Courgette Fries (ve)

Classic Caesar Salad

with Anchovy and Black Pepper Croutons

Dill Infused Cucumber Ribbons

with Smoked Salmon, Caper Dressing and Sourdough Crisp

Ham Hock Baby Potato Salad

with Pickled Cucumber and Pico de Gallo

Variety of Fresh Tomatoes & Burrata

with Extra Virgin Olive Oil, Fresh Basil and Baked Sourdough Crisp (v)

Charred Tuna Niçoise Salad

with Romaine and Cherry Tomato in a Classic French Dressing

Roasted Red Pepper & Falafel

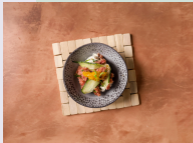
with Red Pepper Hummus, Mint and Mini Flat Bread with Roasted Chickpea Crumb (ve)

Mediterranean Farfalle Pasta

with Cherry Tomato, Cucumber, Black Olive, Feta, Mint and Basil Oil (ve)

Red Pepper & Spinach Rice Salad

with Olives and Pickled Radish (ve)



Sweet BOWL FOODS



MINIMUM ORDER OF 40 OF EACH

SWEET BOWL FOODS

Gooey Chocolate Brownie

with Cherry Brandy Marinaded Cherries, Cherry Card and Chocolate Sauce

Raspberry Tiramisu

with Fresh Raspberries and an Amaretti Biscuit Date

Sticky Toffee Pudding

with Salted Caramel Sauce and Clotted Cream

Elton Mess

with Strawberries, Strawberry Yoghurt, Clotted Cream and Strawberry Sauce

Cassis Berry Oat Crumble

with Chantilly Cream and Berry Cools

Apple Caramel Cheesecake

with Baked Apple and Pecan in a Caramel Sauce



Equipment HIRE



STAFFING

- Event Manager
- Kitchen Staff
- Waiting Staff

CHINA

- Classic White Starter/Dessert Plate
- Classic White Main Plate
- Classic White Bowl
- Classic White Tea/Coffee Cup

CUTLERY

- Silver Fork, Knife and Spoon
- Silver Dessert Fork and Spoon
- Silver Coffee/Teaspoon
- Gold Fork, Knife and Spoon
- Gold Dessert Fork and Spoon
- Gold Coffee/Teaspoon

GLASSWARE

- Wine Glass
- Beer Glass
- Highball Glass
- Champagne Glass
- Shot Glass
- Water Jugs

(Please ask for further details on this service)

LINEN

- Linen White
- Linen White Napkins
- Linen Napkins in Various Colours

(Please ask for further details on this service)

