



Herb & Spice *Bowl-food Menu Pack*

Bowl food is a great alternative to a traditional buffet and work fantastically well when paired with Canapés.

Food is designed to be eaten standing up, making this option the perfect solution to offering your guests something a little more substantial to either follow a Canapé reception or by itself.

Our Chef's are always delighted to create a bespoke menu in line with a specific theme or region.

**For a small taster of the bowl food options available please see below:
We have an extensive selection of Canapés to choose from to supplement your chosen bowl food; menus are available on request.**

Hot Fish/Seafood Options:

*Mini Fish & Chips (served in a bamboo boat)
Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips,
Homemade Tartare Sauce & Lemon Wedge*

*Black Cod Marinated in Miso Sauce served with Noodles, Bok Choi and Shredded
Vegetables (GF)*

*Thai Red Seafood Curry (GF)
Selection of Fresh Seafood Cooked in Exotic Thai Spices and Coconut milk, served
on Fragrant Jasmine Rice*

*Lemon Cured Sea-trout on Crushed New Potatoes, Pickled Samphire and Caper
Beurre Blanc (GF)*

*Luxury Seafood Pie (GF)
Smoked Haddock, Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce
Topped with a Fluffy Mash*

Hot Meat Options:

Cajun Chicken Slider with Crispy Lettuce, Tomato & Aioli

*Thai Green Chicken Curry (GF)
Pan-fried Chicken cooked in exotic Thai spices and Coconut Milk, served on
Fragrant Jasmine Rice*

*Rare Roast Fillet of Cheshire Beef (GF)
with Rosemary Parmenter Potatoes, Crispy Greens, and Béarnaise Sauce*

*Kurobuta Pork
Braised and Caramelised Pork Belly, Pineapple Fried rice and Sweet Pickled Red
Onion*

Chicken Pad Thai (served in mini noodle box with chopsticks) Chicken and rice noodles with Tamarind, Lime and Palm Sugar dressing with Shrimp, Chilli Flakes and Egg.

Mini Bowls of Nachos topped with our Homemade Chilli, Melted Cheese, Guacamole, Sour Cream & Jalapenos (vegetarian version available)

Chorizo, Chicken, Kalamata Olives, Tomato & Paprika Risotto

*Moroccan Lamb Tagine
Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander, with a Lemon & Pomegranate Cous-Cous*

*Massaman Lamb Curry (GF)
Tender Lamb Curry of Dried Spices in Coconut Milk with Potato, Sweet Potato, Peanuts and Cashew nuts*

*Creamy Chicken Smoked Bacon & Leek Casserole
Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine Cream sauce with Fluffy Mash*

*Beef & Guinness Casserole with Potato Pancakes
Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in Dublin's finest thick Gravy*

*Chicken Rogan Josh or Chicken Korma
Indian classics dishes authentically made
Rogan Josh – Tomato based
Korma Creamy – Coconut based
Served on Basmati Rice*

*Carbonnade de Boeuf (GF)
Finest Beef sautéed with Shallots & Mushrooms served with a Rich Red Wine & Mustard Sauce*

Traditional Home-made Meat & Potato Pie

Mini Manchester Egg

Soft-Poached Quails Egg wrapped in 'Bury Black Pudding' with a Crisp Breadcrumb Coating served with our Piccalilli

Mini BBQ Pulled-Pork Pitta with Coleslaw

Lamb Kofta on Flatbread with Cucumber & Mint Yoghurt and Pea Shoot Salad

Hot Vegetarian/Vegan Options:

*Mini Vegetarian 'Fish' & Chips (served in a bamboo boat) (V)
Haloumi in a Light and Crispy Beer Batter served with Hand-cut Chips,
Homemade Tartare Sauce & Lemon Wedge*

Goats Cheese, Caramelised Onion & Walnut Risotto (V) (GF)

Falafel Slider with Raita and Spicy Avocado Puree (V)

*Mini Bowls of Nachos topped with Melted Cheese, Guacamole,
Sour Cream & Jalapenos*

*Vegetarian Singapore Noodles (GF)
Stir-fried Vermicelli Noodles with Shitake Mushrooms and Ginger*

*Goats Cheese, Spinach, & Wild Mushroom Filo Parcels (V)
Goats Cheese, fresh Spinach, in a creamy White Wine Sauce wrapped in Filo*

Thai Vegetable Curry (mild) (VG) (GF)

Courgette, Aubergine, Baby Corn, Mushrooms and Mange Tout cooked with Thai Spices and Coconut Milk served on fragrant Jasmine Rice

Greek Vegetarian Moussaka (V) (GF)
Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Wild Mushroom & Parmesan Risotto (V) (GF)
Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper

Cajun Vegetable Kebab
Served on Savoury Rice with Tomato, Mango and Red Pepper Salsa (VG) (GF)

Provençal Casserole
A Selection of vegetables to include Peppers, Onions, Courgettes, Wild Mushrooms in a Tomato, Olive oil, Garlic and Basil Sauce (VG) (GF)

Mini Cheese & Onion Pie (V)

Stuffed Field Mushrooms with Herb & Garlic Breadcrumbs, Spring Onions, Tomatoes and Vegan Cheese (VG)

Puntalette Pasta tossed in a Tomato Reduction with Baby Artichokes, Black Olives and Fresh Basil (VG)

Cold Bowl-food Options:

Spiced Falafel, Tahini & Tabbouleh (VG)

Seared Sesame Tuna with Wasabi Caviar on Micro-herb salad (GF)

Hot Oak Smoked Salmon Salad with Charred Asparagus and Artichoke, finished with a Lemon & Chilli Dressing (GF)

*Griddled Asparagus Spears (V) (GF)
With Lemon and Honey Dressing, Finished with Parmesan Shavings*

*Greek Salad (V) (GF)
Traditional Greek Salad made with Vine-ripened Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Coriander & our Finest Feta Cheese*

*Smoked Chicken Caesar Salad
Cheshire Smokehouse Chicken Breast with Crispy Cos Lettuce, Fresh Parmesan Shavings, Croutons, & our Homemade Caesar Dressing*

*Poached Salmon & Noodle Hoi Sin Salad
Julienne of Vegetables with a Hoi Sin Sauce & Lemon Grass, mixed with Crispy Noodles & Topped with Poached Salmon*

*Goats Cheese & Roasted Mediterranean Vegetable Salad (V) (GF)
Roasted Mediterranean Vegetables served on a bed of Saffron Rice topped with Goats Cheese & drizzled with a Garlic & Olive Oil dressing*

*Honey & Mustard Glaze Grilled Salmon (GF)
With Roasted Fennel & New Potato Salad*

*Seared Tuna Niçoise Salad (GF)
Seared Yellow Fin Tuna with Mixed Leaves, Green Beans, Softly Boiled Egg, Black Olives & Vine-ripened Tomato tossed with a Light Vinaigrette*

