

Bowl Food

A wonderful accompaniment to canapés if the event is for an entire evening or where guests expect something substantial.

Using our innovative food design team & catering experience we have created bowl food, a substantial and stylish alternative to canapés. Small but perfectly formed, bowl food dishes are a perfect middle way between **canapés** and a full **formal dinner**.

Bowl food is served in small ceramic hand-held bowls, these little dishes offer a few more bites than a canapé, but not as substantial as a formal dinner or full buffet.

We recommend choosing 3 bowls per person as an addition to a canapé reception, depending on the length and style of event.

Or

Alternatively if you wanted to use bowl food as your sole catering provision, we would suggest 3 – 4 savoury bowls and 2 – 3 pudding bowls.

Hot Bowl Food

Asian

Slow braised beef massaman curry with jasmine rice

Green Thai chicken curry with Asian vegetables & coriander rice (V if chicken removed)

Sticky chilli beef with bean sprouts, baby corn, bamboo shoots & egg fried rice

Vegetarian Nasi Goreng

Malaysian prawn curry with bean sprouts & noodles

Soy & ginger noodles with vegetables (V)

Italian

Spinach & Ricotta tortellini in a classic puttanesca tomato sauce & garlic ciabatta strip (V)

Italian meatballs in a fresh tomato, oregano & basil sauce over penne pasta

Pea & broad bean summer risotto with chilli & mint (V)

Arancini risotto balls with melting mozzarella & parma ham

British

Lancashire Hot Pot

Bangers & mash with onion gravy

Roast shoulder of pork with apple sauce & potato wedges

Cottage Pie

Spanish

Chicken & Chorizo paella

Pan fried chorizo with piquillo peppers & rocket

King prawns with chilli & garlic, served with crusty bread

Vegetarian paella with saffron rice (V)

Haddock with Romesco sauce

French

Classic coq au vin with smoked pancetta lardons

Ratatouille (V)

Beef bourguignon with baby onions & mushrooms

Cauliflower & Courgette Gratin (V)

Sirloin steak strips with sauce au poivre & dauphinoise potatoes

Greek & Moroccan

Zucchini, feta & mint fritters with aioli (V)

Char-grilled aubergines with chick pea puree, mint & cherry tomatoes (V)

Moroccan chicken tagine on lemon scented cous cous, with toasted almonds & mango relish

Lamb moussaka

Harissa spiced lamb with pomegranate molasses & jewelled rice

Guernsey

Woodland mushrooms with Guernsey Herbs, Torteval Fort Grey cheese & Guernsey cream (V)

Luxury Guernsey Fish Pie

Beef and Randall's Ale Casserole with root vegetables & herby dumplings

Traditional Guernsey Bean jar (V without pork)

Braised Pork in local Les Rocquette Cider, leeks, apples & cream