

# 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 £6.75

Green Thai chicken curry with Asian vegetables & coriander rice (V if chicken removed) £4.95

Sticky chilli beef with bean sprouts, baby corn, bamboo shoots & egg fried rice £5.95

Vegetarian Nasi Goreng £4.95

Malaysian king prawn curry with bean sprouts & noodles £4.95

Soy & ginger noodles with vegetables (V) £4.50

### Italian

Spinach & Ricotta tortellini in a classic puttanesca tomato sauce & garlic ciabatta strip (V) £4.95

Italian meatballs in a fresh tomato, oregano & basil sauce over penne pasta £5.50

Pea & broad bean summer risotto with chilli & mint (V) £4.50

Arancini risotto balls with melting mozzarella & parma ham £4.95

### British

Lancashire Hot Pot £5.50

Bangers & mash with onion gravy £4.75

Roast shoulder of pork with apple sauce & potato wedges £5.25

Cottage Pie £5.15

### Spanish

Chicken & Chorizo paella £4.75

Pan fried chorizo with piquillo peppers & rocket £4.95

King prawns with chilli & garlic, served with crusty bread £5.25

Vegetarian paella with saffron rice (V) £4.65

Haddock with Romesco sauce £5.50

**French**

Classic coq au vin with smoked pancetta lardons £5.75

Beef bourguignon with baby onions & mushrooms £5.75

Cauliflower & Courgette Gratin (V) £4.75

Sirloin steak strips with sauce au poivre & dauphinoise potatoes £8.95

**Greek & Moroccan**

Zucchini, feta & mint fritters with aioli (V) £4.25

Char-grilled aubergines with chick pea puree, mint & cherry tomatoes (V) £4.25

Moroccan chicken tagine on lemon scented cous cous, with toasted almonds & mango relish £4.95

Lamb moussaka £5.75

Harissa spiced lamb with pomegranate molasses & jewelled rice £5.95

**Guernsey**

Woodland mushrooms with Guernsey Herbs, Torteval Fort Grey cheese & Guernsey cream (V) £5.50

Luxury Guernsey Fish Pie £5.95

Beef and Randall's Ale Casserole with root vegetables & herby dumplings £5.75

Traditional Guernsey Bean jar (V without pork) £4.95

Braised Pork in local Les Rocquette Cider, leeks, apples & cream £4.95