

## Bowl food menu

*These dishes are designed to be consumed whilst standing, say at an event where seating is not appropriate or to create a more casual dining experience.*

*Bowl food is ideal for a presentation event, evening supper following a Wedding or a casual Birthday Party.*

*Dishes are all served in recyclable boxes or other bowl options.*

### Savoury options:

- ❖ Mini Fish and Chips with Tartar sauce
- ❖ Moroccan Lamb Tagine with Fruity cous cous
- ❖ Curried Lamb Karai, Coconut Rice & Mango Chutney
- ❖ Cumberland Sausage with Caramelised Onion Gravy & Colcannon
- ❖ Slow Braised Beef Shin in Yorkshire Ale with Wholegrain Mash
- ❖ Sweet & Sour Marinated Chicken Thigh with Soy & Pac Choi Noodles
- ❖ Beef & Vegetable Cottage Pie
- ❖ Glazed Oriental Salmon with Coriander Rice & Cucumber Salsa
- ❖ Wild Mushroom & Parsley Pappardelle with Shaved Parmesan **V**
- ❖ Sweet Pepper, Saffron & Cherry Tomato Paella **V**

### Sweet options:

- ❖ Mango & Passion Fruit Cheesecake
- ❖ Raspberry & Sherry Syllabub Trifle
- ❖ Millionaires Shortbread Chocolate Mousse
- ❖ Old English Lemon Posset
- ❖ Strawberry/Raspberry Eaton mess
- ❖ Chocolate Profiteroles
- ❖ Chocolate Pecan Brownie

*Costing will depend on menu choice and number of guests. We are happy to quote for individual requirements.*

Prices include crockery, cutlery, table linen, napkins, staff and VAT. All menus are for guidance only. Please feel free to 'mix and match' to suite your requirements. Our staff will prepare, cook, serve, clear and wash up, leaving the venue clean and tidy.