

SAMPLE BOWL FOOD/SMALL PLATES 1

This a la carte menu offers a wide range of “plates” and “bowls” suitable for easy eating at a stand up networking/grazing style event.

We recommend five savoury dishes and two desserts per person and invite you to make your own selection from the following list.



Roast Beef
In Brioche Buns

Meat Based Dishes

Braised Beef Cooked In Stout
Button Onions & Wholegrain Mustard
Croutes

Lamb Kofta
Baba Ganoush

Chargrilled Chicken
Lemon, Basil and Rocket

Crispy Duck Spring Rolls
Fried Seaweed and Hoisin

Pulled Pork Sliders
Red Cabbage Slaw

Angus Beef Sliders
Brioche Buns and Tomato Relish

Thai Green Chicken Curry
Jasmine Rice

Chorizo Scotch Eggs
Romesco Sauce

Fish Based Dishes

Fishmongers Pie
Cheesy Mashed Potato Topping

Crayfish Cocktail
Marie Rose Dressing

Salmon “Dogs” in Brioche Buns
With Pea Puree

Sole, Shrimp and Mango Salad
Oriental Dressing

Smoked Haddock Fish Cakes
Tartare Sauce and Baby Leaves

Scottish Smoked Salmon
Soda Bread Fingers

SAMPLE BOWL FOOD/SMALL PLATES 2

Vegetable Based Dishes

Bubble and Squeak
With Fried Quails Eggs

Chicory, Pear and Gorgonzola Salad
Lemon Dressing

Mini Pizza Selection

Tomato and Mozzarella
Artichoke and Olive

Mushroom Salad

With Croutons, Red Currants and Sour Cream

Butternut and Pine Nut Arancini

Rocket and Sour Cream

Mac and Cheese

Charred Cauliflower

Spinach and Feta Pancakes

Fresh Tomato Sauce

Tomato, Mozzarella and Avocado Salad

Pesto Dressing

Desserts

Mini Treacle Tartlets
Lemon Crème Fraîche

Mango and Raspberry Kebabs
Cardamom Dipping Sauce

Passion Fruit Pavlovas
Cranberry Cream

Strawberry and Raspberry Eton Mess

Mini Banoffee Pies

Double Chocolate and Cherry Brownies

Pimm's No.1 Ice Cream Shots

Chocolate and Raspberry Eclairs



Butternut and Goat's Cheese Arancini
Heritage Tomato Concasse

SAMPLE BOWL FOOD/SMALL PLATE 3

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Oriental Beef Fillet and Papaya Salad
Star Anise Dressing

Meat Based Dishes

Rack of Welsh Lamb
Minted Quince Jus

Roast Fillet of Aberdeen Angus
Dauphinoise Potatoes and Cèpe Armagnac Reduction

Smoked Duck Breast and Peach Salad
Manzanilla Dressing

Serrano Ham
Manchego, Artichoke, Pomodoro Tomato

Coconut Lamb Lollipops
Fresh Mint Salsa

Oriental Beef Fillet and Papaya Salad
Star Anise Dressing

Chargrilled Chicken
Wild Rice, Minted Yogurt and Pomegranate

Cured Venison Fillet
Caramelised Cranberries and Thyme

Fish Based Dishes

Tandoori Cod
Saffron Rice and Tomato Chili Chutney

Shrimp, Kohlrabi and Apple Salad
Sesame Seed Dressing

Seared Sea Bass
Caramelised Fennel and Balsamic Reduction

Lobster Ravioli
Herb Broth

Sole and Salmon Ceviche
Orange, Avocado and Watermelon

Seared Scallops
Broad Bean Puree and Citrus Butter

SAMPLE BOWL FOOD/SMALL PLATES 4

Vegetable Based Dishes

Parmesan Choux

Aubergine Caponata and Green Olive Tapenade

Black Truffle and Camembert Soufflé

Heirloom Tomatoes

Burrata and Basil Oil

Pumpkin and Sage Tortellini

Caper Sauce

Chanterelle Mushroom Risotto

Shaved Parmesan

Chargrilled Asparagus and Quails Eggs

Sauce Hollandaise

Superfood Salad

Quinoa, Broccoli, Brazil Nuts and Pomegranate

Keralan Vegetable Curry

Basmati Rice and Courgette Raita

Desserts

Dark Chocolate Honeycomb

Minted Mascarpone and Raspberry Dust

Orange Panna Cotta

Basil Beignet

Raspberry and Tarragon Meringues

Filled with Drambuie Syllabub

Lemon and Almond Tartlets

Passion Fruit Cheesecakes

Rhubarb and Orange Profiteroles

Chocolate and Grand Marnier Truffle Cake

Tiny Cappuccino Crème Brûlée

Pearls of Fresh Fruit Sorbets

Dipped in White and Dark Chocolate

Mini Triple Chocolate Mousse Shots



Chargrilled Asparagus and Quails Eggs
Sauce Hollandaise