



*Cocktails, Catering, Mixology Courses & Consultancy*

## Sample Bowl Food & Light Bites Menu 2013

The menu below is an example of some of our bowl food; we work hard with all of our clients to create a bespoke menu for every event. The bowls are designed to complement our canapés or for a more substantial offering for a hungry crowd.

Dishes start from £4

### **Spring**

- Crispy Pork Belly with Rhubarb Sauce served on a Creamy Mash
- Scallops with Black Pudding and Smoked Pancetta on Govnac
- Pesto Potato Gnocchi with Asparagus, Broad Beans and Peas (V)
- Moroccan Lamb Tagine with Herby Tabouleh (V option also)

### **Summer**

- Roasted Baby Aubergines with Saffron Yoghurt (V)
- Poached Farmed Organic Salmon on a bed of Creamy Chervil Tagliolini
- Smoked Chicken Salad with Baby Leaves, Roasted Corn, and Chilli and Avocado Dressing
- Mini BBQ Beef Burger Selection (Jalapeño Chili, Smoked Bacon and Monteray Jack Cheese)

### **Autumn**

- Rich spiced lamb Moussaka
- Lemon Roasted Jerusalem Artichokes with Flaked Roasted Sea Bass and New Potatoes
- Chicken, Mushroom, Cognac and Tarragon Stroganoff Served with a Brioche Toast
- Roast Rainbow Beets with Goats Cheese And Toasted Almonds (V)

### **Winter**

- Rich Beef Bourguignon with Creamy Dauphinoise
- Cassoulet with Chunky Bread (V option also)
- Risotto with Citrus, Squid Ink and Seafood
- Buttered Prawns with Tomato and Pernod