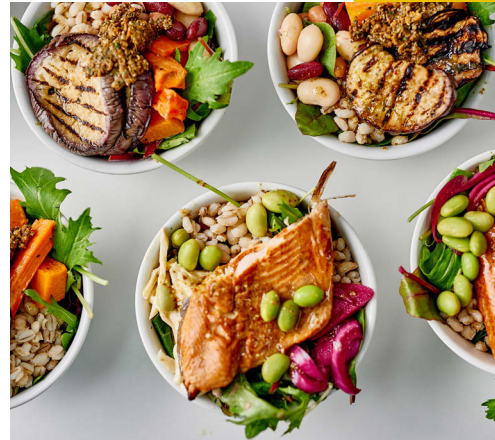


HOW IT WORKS

- Great for parties, meeting or conferences
 - Can be eaten standing or sitting
- Bowl & fork for each guest is included in the price
 - Delivered in stainless steel dishes
- Kept warm during the delivery in a hot box
- We recommend service is made within 45 minutes of delivery. We will leave the hot box with you to help keep the food warm until service.
- For larger guest numbers we recommend waiting staff are hired from us to help with service.
- The equipment will be collected later in the afternoon of the delivery day or the following day



Bowl Food

Delicious, wholesome and warming bowl meals - great for events & more

HOT BOWLS

six bowl meals or twelve mini bowl meals baked in a tray

FISH & MEAT

Smoked Fisherman's Pie

smoked Haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables

Lasagne Bolognese

a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi

Shepherd's Pie

minced lamb with carrot, peas, onion and parsley topped with smooth mash, served with seasonal vegetables

BOWL MEAL **MINI BOWL**

£64.20 **£72.00**

£56.30 **N/A**

£54.00 **£61.25**

VEGETARIAN

Cannelloni (v)

spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream. Served with seasonal vegetables.

Roasted Vegetable Lasagne with Rocket

peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a basil pesto. Served with rocket salad.

Macaroni Cauliflower Cheese Bake

the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard with cayenne pepper

BOWL MEAL **MINI BOWL**

£51.00 **N/A**

£52.30 **N/A**

£49.80 **£57.00**

order a minimum of six bowls or twelve mini bowls of any item but then order as many portions as you wish

FISH & MEAT

Beef in Red Wine with Mash

Aberdeen Angus Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms

Javanese Chicken & Rice

free range chicken breast with coconut, peanuts & cumin, finished with avocado and served with rice

Moroccan Chicken with Turmeric Rice

free range chicken breast with caraway, cumin, paprika, cinnamon, fresh chilli, dried fruit and tomato, served with turmeric rice

Lamb Rogan Josh & Rice

toasted cumin and coriander seeds give depth to the classic curry; served with rice

Chilli Con Carne & Rice

chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with rice, sour cream and parsley

Roast Salmon & Mint Jewelled Cous Cous

harissa roasted salmon with mint jewelled cous cous and a harissa yoghurt dressing

Spanish Style Lamb with Turmeric Rice

slow cooked lamb with olives, tomato & paprika served with turmeric rice

Fish Cakes with Seasonal Vegetables

salmon, haddock, mackerel and prawns with parsley and spinach to fill the cakes, 2 per portion, served with seasonal vegetables and a Bearnaise sauce

Tarragon Chicken & Rice

free range chicken with fresh tarragon, cream and lemon, served with long grain rice

Chicken Korma & Rice

free range chicken thigh gently cooked in our own korma garam masala, coconut, cream, garlic and natural yogurt, served with a pilaf rice

Sausage & Mash

cumberland sausages with mustard mash and caramelised onion gravy

MINI 6 **MINI 12**

£10.45 **£5.95**

£10.60 **£5.95**

£9.95 **£6.15**

£11.95 **£6.55**

£9.80 **£5.65**

£12.25 **£6.70**

£9.95 **£5.55**

£9.90 **N/A**

£10.35 **£5.85**

£9.85 **£5.65**

£9.15 **£5.20**

VEGETARIAN

Butternut Risotto (v, g)

butternut squash risotto made with white wine, bella lodi cheese and double cream. Served with seasonal vegetables.

Moroccan Vegetable Tagine & Cous Cous (vegan)

pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream

Vegetarian Paella (vegan, g)

arborio rice with peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon

Thai Green Vegetable Curry & Rice (vegan, g, d, n)

peppers, broccoli & babycorn with lemongrass, ginger, lime, coconut milk and cashew nuts

Teriyaki Noodles with Cashews (v, d, n)

egg noodles rolled in red peppers with mangetout, onion & cashew nuts cooked in a soy, honey, teriyaki and peanut butter sauce

Dhal with Crispy Sweet Potato & Coconut Chutney (vegan, g, d)

red lentil, spinach, coriander & chilli dhal with cumin crispy sweet potato and coconut & fresh ginger chutney

MINI 6 **MINI 12**

£9.20 **£5.25**

£8.90 **£5.00**

£8.60 **£4.95**

£8.80 **£4.95**

£8.60 **£4.90**

£8.90 **£5.30**

£8.95 **£5.15**

SALAD BOWLS *delivered in their bowls with a fork*

Pear & Blue Cheese (v, g) (n)

pear, blue cheese & caramelised pecan with rocket

Winter Salad with Beetroot (vegan, g, d)

spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing

Cranberry Free Range Chicken Salad (g, d)

with mixed leaves, caramelised onion & cucumber

Smoked Mackerel, Beetroot & Puy Lentil Salad (g)

with mixed leaves, lemon & crème fraîche

Asian Kale & Steamed Trout Salad with Ginger & Peanut Dressing (d, n)

with red cabbage, carrot, red pepper, flaked almonds and coriander

MEAL **MINI (min 12)**

£6.25 **£4.00**

£5.10 **£3.90**

£5.75 **£3.90**

£5.95 **£3.90**

£6.25 **£3.80**

MEAT

| | |
|--|-------|
| Chilli & Maple Duck with Pak Choi & Shitake (d) | £6.90 |
| Thai Spiced Beef with Coriander and Spring Onion Noodles (d) | £6.40 |
| Herb Crusted Lamb, Roasted New Potato, Baby Onion & Carrot Puree | £6.20 |
| Vietnamese Chicken Curry with Sticky Rice (g, d) | £5.20 |
| Minted Braised Lamb & Root Vegetables with Grain Mustard Mash | £5.20 |
| Duck Leg Confit with Pancetta, Baby Onion & Bean Cassoulet (g) | £6.20 |

FISH

| | |
|--|-------|
| Soy Cooked Salmon & Japanese Salad (d) | £6.10 |
| Salmon, Tomato, Shallot Stew with Basil, Spring Greens & Crusty Bread (g, d) | £7.50 |
| Cornish Crab & Tea Smoked Mackerel Salad with Quail Egg (d) | £6.30 |
| North Atlantic Prawn Agnolotti with Prawn Cream & Vanilla Foam | £6.10 |
| Marinated Seafood Salad (g, d) | £5.50 |
| Tempura Fried Haddock & Salmon with Homemade Tartar Sauce & Chunky Chips (d) | £5.50 |
| Chilli & Crab Risotto with Coriander (g) | £6.70 |
| Chilli & Courgette Israeli Couscous with Maple Smoked Salmon (d) | £5.80 |

VEGETARIAN

| | |
|--|-------|
| Tempura Vegetable with Nam Jim (vegan, d) | £5.00 |
| Wild Mushroom Risotto with Shaved Bella Lodi (v, g) | £5.60 |
| Pickled Baby Vegetable Salad with Chargrilled Sour Dough (v) | £5.00 |

Crockery is not included with your food. Please select your Bowl & Fork from the options below:

CROCKERY

| | |
|---------------------------------|-------|
| Premium Pastel Mini Bowl & Fork | £2.35 |
| White Mini Bowl & Fork | £1.55 |



*Prices are not inclusive of service staff, chefs or cooking equipment.
Glassware is also available for hire.*

 Chef required
All prices are subject to VAT