

Here is a sample from our range of small tasting plates, designed to create an informal dining experience, or accommodate spaces not suitable for seated dinner. 4 bowl foods would work well as a meal replacement or pair 1 or 2 with canapés for a more varied dining experience.

Bowl foods are priced @ £4.50 each. Prices include VAT.

Most bowl food service (especially hot options) require a chef onsite but do get in touch to discuss delivery only options.

We can also provide waiting staff and equipment hire.



Salmon & Cod Fishcakes with celeriac remoulade & tomato dressing



Slow cooked Spiced Moroccan Lamb on fluffy almond couscous



Beer battered haddock and chips with remoulade



British sausages with grain mustard mash and caramelised onion jus



Seared tuna steak with chunky guacamole & pea shoots



Thai style salmon fillets with fragrant rice

Cold Bowl Foods

- Thai beef or prawn salad with crunchy peanuts & baby coriander
- Crayfish, avocado and cucumber cocktail
- Grilled seafood salad with fennel & herbs (grilled king prawns & squid)
- Cold poached salmon on hot minted new potatoes tossed in a watercress mayonnaise
- Smoked salmon and potato salad with horseradish mayo
- Smoked Salmon and asparagus with hollandaise sauce
- Coconut & chilli king prawns, mango & apple salad
- Seared Duck, greens & noodles salad with oriental dressing
- Seared tuna steak with chunky guacamole & pea shoots
- Seared mackerel fillet on a bed of crunchy cucumber salad with horseradish sauce
- Seared Tuna Nicoise Salad with quail eggs & rosemary croutons
- Serrano ham, slow roast tomato & grilled artichoke salad w/ hazelnut dressing
- Marinated aubergine, pomegranate, rocket & feta salad (V)
- Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil (V)
- Grilled Haloumi Greek salad (V)
- Goat's cheese and beetroot salad with pumpkin seeds and herbs (V)
- Pear and pan-fried walnuts salad with blue cheese dressing (V)

Hot Bowl Foods

- Fragrant Thai Green chicken curry with soya beans on basmati rice
- Slow braised beef mussaman curry, aubergine with coconut rice
- Steak chilli con carne on rice with sour cream
- Slow cooked chicken, preserved lemon & green olive tagine
- Roast shoulder of pork with apple sauce & potato wedges
- Navarin d'Agneau:slow braised lamb casserole in a rich tomato & herb sauce
- Warm Chicken Caesar Salad (char grilled chicken breast with caramelised pancetta)
- Slow-roast pork belly with caramelized peanut & tamarind dressing
- Lamb cutlet w/ anchovy & rosemary breadcrumbs, salsa verde & wilted chard
- Slow cooked Spiced Moroccan Lamb on fluffy almond couscous
- Classic Boeuf Bourguignonne with Potato Dauphinoise
- British sausages with grain mustard mash and caramelised onion jus
- Fillet of Beef Strips, Chunky Olive Oil Chips and Béarnaise Sauce (+£1.5pp)
- Thai style salmon fillets with fragrant rice
- Tandoori –spiced salmon with saffron rice & coriander pesto
- Coconut & black pepper king prawns, Asian coleslaw w/ sharp apple
- Salmon & Cod Fishcakes with celeriac remoulade & tomato dressing
- Garlic tiger prawns with parsley and fresh tomato on puntalette pasta
- Luxury Fish Pie with Prawns, Cheesy Mash and Crispy Topping
- Beer battered haddock and chips with remoulade
- Spicy Spanish one pot (charred chorizo sausage with potatoes & squid)
- Seafood Risotto with Langoustine & Saffron (+£1.5pp)
- Pan Fried Scallops with olive & pea mash and wilted spinach (+£1.5pp)
- Pan-fried seasonal mushrooms salad with hazelnuts, goat's cheese & pea shoots (V)
- Butternut squash, pea & coconut curry with steamed rice (V)
- Italian style aubergine ragu with herbed rice (V)
- Soy & ginger noodles with tempura vegetables (V)
- Chickpea and vegetable tagine with Cous Cous, topped with Greek yoghurt (V)