

Bowl Food Menu...

...This menu is perfect for events and parties where space and seating is at a premium, but you still want to offer your guests something delicious and hot to eat!

Our chefs prepare the food either off site, in a separate kitchen, or in front of your guests, and the stunningly presented bowls of food are served by our team of smart and efficient waiting staff.

The food can be served over the course of up to two hours so that your guests are not rushed!

All prices include service, crockery and equipment hire, set up and clearing.

...Our bowl food menu also goes great when combined with a few canapes too!

All meals are designed to be eaten whilst standing (with a drink in the other hand!) Perfect!

Choose two options for £17.50 per guest

Choose three options for £21.95 per guest

Choose four options for £23.95 per guest

Plus vat @ 20%

Based on 60 guests minimum

Bowl Food Options...

- Mexican style pulled pork with spicy rice and beans, with a fresh tomato and coriander salsa and sour cream (vegan pulled jackfruit on request)
- Sesame salmon laksa with buckwheat noodles, crispy salmon skin
 - Beef stroganoff served with orzo, sour cream and paprika
 - Thai green chicken curry with coconut rice (veggie on request)
- Cassoulet with Toulouse Sausage, slow roast pork belly, pancetta, gremolata
 - Moroccan spiced chick pea and aubergine tagine (vegan)
 - Penne pasta with chargrilled chicken, fresh tomato and basil sauce
- Hearty Sussex lamb stew with root vegetables and pearl barley, kale pesto
 - Beer battered Pollock with hand cut chips and fresh tartare
- Butternut, thyme and parmesan risotto balls with a sundried tomato and basil sauce, fresh parmesan and watercress (veggie)

Salads...

-Chargrilled Tuna on a nicoise salad with parsley and anchovy vinaigrette

-Panfried duck salad, crispy sweet potato, orange and warm five spice vinaigrette

Sweet chilli and sesame halloumi Skewers with giant cous cous, chargrilled mediterranean vegetables, avocado vinaigrette (veggie)

-Pani Puri salad with tamarind, poppadoms, crispy rice, pomegranate, green chilli pickle (vegan)

-Vegan 'flowerpot' with lightly pickled baby new season vegetables, edible soil (vegan)

Sweet Options...

-Sticky toffee pudding with salted caramel sauce and honeycomb shards

-Peach cobbler with almond, cinnamon and oat crumble, non dairy vanilla cream (vegan)

-Eton mess with chewy meringue and fresh Summer berries

-Warm chocolate and hazelnut brownie with Green and Blacks chocolate sauce (vegan on request)

-Baked lemon cheesecake with fresh raspberries and raspberry coulis

-Vegan Crème Catalan with poached rhubarb (vegan)