

BOWL FOOD MENU

A relaxed and informal service, with no queuing or seating required. We served to your guests in small white bowls, canapé style.

MEATS

- Roasted lamb rump, minted new potatoes, braised leeks and a rosemary gravy
- Steak and chips, skewers of griddled beef fillet with handcut chips and béarnaise sauce
- Seared duck breast, watercress, cashew nuts and watermelon tossed in a quince dressing
- Shredded confit of duck on crisp roasted seasonal vegetables served with a plum jus
- Belly of pork marinated in cider, sage and honey, with apple sauce and spring onion mash

FISH & SEAFOOD

- Pan fried red snapper on sweet potato mash and creamed spinach
- Garlic tiger prawns, parsley and fresh tomato on pasta
- Asian-spiced crab cakes with mango, coriander, chilli and lime salsa
- Scallops, pea puree, fried chorizo and a rich port glaze
- Tandoori cod fillet with rice and mango raita

VEGETARIAN & VEGAN

- Spinach gnocchi tossed in a tomato & basil reduction with baby artichokes & black olives
- Chickpea and sweet potato tagine on couscous finished with coriander and fresh chilli
- Pea and feta risotto with smoked paprika cream
- Braised Quinoa topped with mixed bean shoots, fried tofu and red chilli dressing

SUMMER FRESH SALADS

- Sticky crispy sesame beef on a pickled Chinese leaf
- Bass ceviche, with lime, chilli and coriander, topped with a plantain crisp on a bed of mixed leaves and Asian greens
- Seared rare tuna rolled in white and black sesame seeds with salsa verde and a green papaya salad
- Poached salmon on crushed new potatoes tossed in a lemon and watercress mayonnaise

PUDDINGS

- Dark chocolate mousse with a Cointreau sponge
- Traditional Eton mess
- Seasonal fruit salad, Greek yogurt, honey and passion fruit
- Sticky toffee pudding with butterscotch sauce and clotted cream
- Rich dark chocolate pot crowned with strawberries and cream
- Lemon posset with berry compote
- Lavender Crème Brûlée

EVENT TERMS AND CONDITIONS

- Prices are a guide, based on a minimum of 60 adult guests (unless otherwise agreed) and are only guaranteed once your function is confirmed
- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions. A further (non-refundable) 50% will be required 2 months before your event. The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 2 months before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery, glassware and linen has been included in this quote.
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- **Insurance – we strongly advise that you take out event insurance**
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case – we have included the hire of an additional oven
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- We do not remove rubbish unless by prior arrangement, for which there is a charge
- Children aged 2-12 charged at half adult rate, over 12 charged at adult rate, under 2s please provide own food.
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given