



This style of service is a different approach that will make you a proud host within your guests. perfectly formed medium bowls of food that are a perfect answer to the middle way between canapés and a full meal. We freshly prepare your chosen dishes and our waiters will offer them to your guests on serving trays. Your guests will help themselves and avoid queuing up or disturbing the conversation they are having with other friends at the time. It is a perfect way for a relaxing atmosphere. We have dozens of different dishes to offer but these are only few to mention. Please do not hesitate to ask for more choices. The minimum we cater for is 40 guests, and we recommend serving 3-4 bowls(mains) per event .The larger the event, the more serving is encouraged.

#### MEAT

Vietnamese stir fry beef with black rice  
 Braised Irish beef stew with new potato  
 Lamb tagine with couscous  
 Sticky Chinese pork belly & noodles  
 Green Chicken Curry with sticky rice  
 Lancashire hot pot with red cabbage  
 Lebanese chicken shawarma with hummus,couscous & flat bread

#### FISH

Salmon & king prawn Thai red curry  
 Griddled scallops with Pea Puree & Crispy Parma Ham  
 Salt & pepper cod goujon with chunky chips and tartar sauce  
 Italian fish balls, parmesan cheese and spaghetti Napolitana.  
 Seared garlic and ginger sea bass, parsnips puree and asparagus

#### VEGETARIAN

Mushroom,asparagus and pea risotto  
 Spinach, chickpeas & sweet potato curry  
 Tagliatelle with mixed wild mushroom, zucchini and pesto cream sauce  
 Grilled halloumi, Baba Ghannouch and Tabbouleh salad  
 Egg shakshuka with peppers, onion and ragu tomato sauce with flatbread

#### DESSERT

Raspberry creme brulee  
 Lemon meringue tart  
 Apple and Pear crumble  
 Sticky toffee pudding  
 Berries Eton mess  
 Belgian chocolate profiterolls  
 Tiramisu cups

**SALAD BOWLS:** Chicken ceasar salad - Jersey potato and smoked salmon - Fresh tuna salad Nicoise- duck egg, and chicory salad