



creative
catering
& marquee hire

A selection from our main
Bowl menu

Cold dishes

Prawn cocktail

A British favourite of prawns in a light marie rose sauce on a bed of finely shredded cos lettuce and a dusting of paprika

Classic summer salmon

Traditional poached salmon fillet, served onto a crushed new potato salad of diced cucumber, spring onion and fresh dill and finished with a light lemon hollandaise sauce

Thai beef salad

Tender strips of beef marinated in soy, ginger and honey, stir fried and tossed with soba noodles, toasted sesame seeds and coriander leaves

Mediterranean vegetables

Char-grilled Mediterranean vegetables dressed with extra virgin olive oil and balsamic dressing, topped with crumbled feta cheese and served with saffron cous cous

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Hot dishes

Bangers and Mash

An all time favourite using our butcher's finest sausages and teaming them up with a creamy leek, celeriac and grain mustard mash, crispy onion rings and a rich red onion gravy

Three mushroom stroganoff

Wild, chestnut and porcini mushrooms in a wickedly creamy fresh thyme and stock sauce, served with steamed basmati rice

Monkfish

Marinated in green chilli, garlic, ginger, lemongrass and lime leaves served with peppers and coconut Rice and green curry sauce

Thai green chicken curry

Tender poached chicken in a fragrant coconut based curry, adding fresh ginger, coriander, kaffir lime leaves and a kick of red chilli makes this dish a winner.

Butternut squash risotto

Honey roasted butternut squash risotto with chestnut mushrooms, fresh thyme and toasted pine kernels

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