



BOWL FOOD

Sometimes you want something more substantial than canapés but less formal than a buffet, and often bowl food is the perfect compromise.

You choose a selection of dishes, usually three, that can be served in individual rice bowls with forks, to be delivered piping hot, on trays, by our waiting staff, to your guests as they stand and socialize. This gives your guests a chance to sample different dishes which they can eat without the formality of a set table.

All the food is freshly cooked by Jackie, and often provides theatre and a talking point. The perfect alternative when space is at a premium.



MEAT, FISH & VEGETARIAN

(* please choose meat or fish)

* Stir Fried Black Bean Egg Noodles with Oriental Vegetables,
Tiger Prawns/Chicken/Beef with Crushed Peanuts, Egg and Beansprouts

Lamb Tagine with Apricots and Almonds with Herbed Couscous

Beef Bourignonne with Baby Onions and Bacon Lardons with Roasted Garlic Mash

Sweet and Sour Hong Kong Style Pork with Rice

* Thai Red Curry with Duck/Prawns/Chicken/ with Pea Aubergines and Mushrooms with Egg Noodles

Duck Goujons with Egg Fried Rice and Hoi Sin Sauce

Cones of Hake Goujons, Fat Chips and Homemade Tartare Sauce

Vegetable and Lentil Curry with Rice ✓

Indian Lamb Koftes with Tomato and Lentil Dahl, Coconut Rice Chilli Con Carne
with Avocado and Tomato Salsa, Soured Cream and Cheese Quesadilla

Beef Rendang with Rice

Chicken Penang Curry with Rice

Gourmet Sausages with Creamy Mash and Melted Onion and Red Wine Gravy

Paella (choose from a selection of Chorizo, Chicken, Mussels, Squid and Tiger Prawn)

Wild Mushroom Risotto with Mascarpone and Truffle Oil ✓

Roasted Tomato and Basil Risotto with Mozzarella ✓

Tiger Prawn, Basil, Pea and Mint Risotto