



# BOWL MENU

## SUGGESTIONS

Our bowl food menu allows for creativity and endless flavour possibilities. Perfect for weddings, garden parties or conferences. We recommend three bowls per person.

Hoi sin crispy duck cucumber and spring onion salad  
Satay Chicken and beef, Chilli, peanut sauce  
Chicken wings, octo vinaigrette (dried shrimp, chilli, lime, fish sauce)  
Spiced lamb kofta, cucumber mint dressing, chilli sauce  
Soft steamed taco, beef short rib, kimchi  
Thai infused prawns, som tom salad (green papaya)  
Crispy chilli squid, glass noodles  
Soft shell crab, wasabi mayonnaise, Asian slaw  
Falafel, humus, shredded pickled cabbage (V)  
Paneer with spinach (V) chapatti  
Sabih, stuffed flat bread, chermoula aubergine, spiced chick pea  
Panko breaded deep fried "Mac n Cheese" siracha mayo  
Thai red/green curry, basmati rice (Chicken or vegetable)  
Tempura vegetables, toasted sesame seed, soy, honey, noodles or rice  
Katsu butternut squash, Jasmine rice  
Beef sliders, cheese, pickles, tomato relish

Pulled pork sliders, fennel and apple slaw  
Lamb sliders, tzatziki, chilli sauce  
Mini sausage and mash, caramelised red onion  
Lamb or vegetable tagine, spiced cous cous  
Fish and chips, tartare sauce  
Chicken Caesar salad  
Tuna niscoise  
Roasted Mediterranean vegetables and mozzarella salad

### Desserts

Chocolate and marshmallow brownie bites, chocolate sauce  
Lemon posset, shortbread  
Eton mess, crunchy meringue, fresh berries  
Ice cream bar