



BOWL FOOD

This menu selection is recommended for a reception of approximately 90 minutes

If you have a smaller party and require bowl food for 10 - 50 people

£24.50 per person - (Minimum 50 people)

Extra items at £4.00 per person

£30.00 per person

We recommend you choose two cold, three hot and one dessert, but you may choose any six items from the menus below.

COLD	HOT	HOT
Bocconcini and baby plum tomatoes on a bed of bulls blood leaf and mizuna salad and a nut free pesto (v)	Halibut on a pesto mash and sauce vierge	Chilli con carne with rice
• • •	• • •	• • •
Chilli spiced king prawns on an oriental vegetable salad	Vegetable chow mein in a noodle box (v) (vegan)	Lamb korma and rice
• • •	• • •	• • •
Peppered fillet of yellow fin tuna with a sugar snap salad	Beef stroganoff with pilaf rice	Miso crusted salmon on a bed of pak choi
• • •	• • •	• • •
Moroccan spiced chicken supreme on coriander scented couscous	Lamb sausages on mashed potato served with mint sauce	Fish and chips in a paper cone
• • •	• • •	
Classic prawn cocktail	Thai green chicken with rice	DESSERTS
• • •	• • •	White chocolate and raspberry pannacotta
Courgette, pea and blue cheese frittata (v)	Sea bass on crushed new potatoes and saffron jus	• • •
• • •	• • •	Blackberry fool (v)
Mango, avocado and smoked chicken salad with a wholegrain mustard dressing	Szechuan vegetable stir-fry with rice (v) (vegan)	• • •
• • •	• • •	Individual tiramisu
Peas, broad beans and quails egg salad and crispy pancetta	Mushroom stroganoff and rice (v)	Mini waffles with vanilla ice cream and chocolate sauce (v)
• • •	• • •	• • •
Char grilled vegetables, sundried tomatoes, asparagus and herb dressing (v) (vegan)	Mushroom ravioli with a Madeira cream sauce (v)	Mini fruit pavlovas (v)
• • •	• • •	• • •
Grilled lamb with Greek salad	Swordfish steak on a champ mash and French bean dressing	Caramelised fig and hazelnut cream (v)
• • •	• • •	• • •
	Chicken and basil cream with farfalle pasta	Chocolate mousse
	• • •	
	Pork in black bean sauce with egg noodles	
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The menu choice needs to be commnicated to RICS Venues at least 1 week ahead