

# Party Bowl Menu

Select – 4 x canapés – 4 x party bowls – 3 x desserts

### **CANAPES**

Crostinis topped with Black Olive Tapenade and Pecorino

Smoked Salmon and Crème Fraiche Blini

Goats Cheese and Red Onion Tartlets

Thai style Chicken skewers with Peanut dipping sauce

Crab Meat and Ginger Filo cups

Grilled Courgette with Bocconcini and Red Pesto

Pecan Nut and Roquefort Rarebit

Vegetable Spring Rolls with Chilli Jam

Grilled Polenta topped with Pepper Confit

Shot glasses with Crème Dubarry and Roasted Scallops

#### PARTY BOWLS

Spanish Pork Belly slow roast with Butter Beans and Smoked Paprika

Beef, Ale and Oyster Mushroom Casserole with roasted New Potatoes

Aromatic Lamb Tagine with Apricots and Lemon Cous Cous

Thai Green/Red Chicken or Fish Curry with Jasmine Rice

Roasted Fillet of local Beef served on Sticky Roots with Balsamic glaze

Cocktail Cumberland Sausages with Truffle Mash and Shallot gravy

Navarin of Texal Lamb with spring Vegetables and Gnocchi

Seared Red Mullet served on Niçoise Salad with Lemon oil

Sesame Tiger Prawns with Soba Noodle and crisp Vegetables

Chicken Tikka Masala with Pilaf Rice and mini Popadoms

Traditional Fish Pie topped with Cheddar Cheese Mash

Jerk spiced Chicken with Rice and Peas, grilled Plantains

Four Cheese Tortellini with grilled vegetables and fresh Basil Pesto



# Party Bowl Menu continued...

Classic French Beef Bourguignon, Red wine, Bacon, Mushrooms and Spatzle

Shredded Duck Confit with Champ Mash and Port sauce

Warm Potato Salad with boiled Gammon and Mustard Cream

## COCKTAIL DESSERTS

Rich Chocolate Brownie

Mini Lemon Curd Tarts

Exotic Fruit Kebabs

Cocktail Praline Eclairs

Raspberry and Vanilla Cream Tarts

Assorted Iced Cream Sundae shot glasses

Mini Mango and Peppercorn Tart Tatins

Coffee Macaroons