

# Bowl Food



## Bowl Food

### Fish

Tiger prawn Singapore Laksa with coconut rice

Mild Thai green curry of seafood with water chestnuts, straw mushrooms, and Basmati rice

Thai seafood curry with jasmine rice

Mediterranean tuna salad with capers, sun-blush tomatoes and mandarins

Salad Nicoise; griddled fresh tuna, baby potatoes, marinated olives, green beans and quails eggs

Spanish seafood paella with saffron rice

Fillets of plaice with red onion sautéed potatoes and pureed peas

Teriyaki salmon salad with Asian slaw

Casserole of seafood with charcoal-roasted bell peppers and sautéed potatoes



### Pasta

Baked gnocchi with prawns, Parma ham, rocket and a creamy saffron sauce

Wild mushroom and pancetta tagliatelle carbonara



### Poultry

Classic Coq au Vin; slow roasted chicken in a rich red wine sauce, with toasted silver skins, morels and crisp pancetta

Chicken breasts wrapped in Parma ham with a warm bean salad

Mini Caesar salad with chicken



### Meat

Szechuan spice beef loin with steamed pack choi

Cumberland sausages with colcannon mash and caramelised onion gravy

Casserole of pork with sage, onion and apples with a rich Calvados sauce and seasonal vegetables

Casserole of lamb with baby spring vegetables and crème fraiche

Sesame lamb and wild mushroom salad, with cucumber and shallots and a mint, coriander and lime dressing

Welsh rump of lamb with parsnip mash and a rich port jus

Thai beef salad with cherry tomatoes, peanuts and mint



# Cont. *Bowl Food*

## Vegetarian

Moroccan chick pea stew (v)

Ratatouille; Provençal vegetables with seared goats cheese (v)

Authentic chilli con queso with sour cream, salsa and fresh herbs (v)

Butternut squash salad with caramelised onions, rocket and goats cheese (v)

Spinach and ricotta fritter salad with seared mango and watercress (v)

Fresh herb marinated feta and watermelon salad with baked crouton bread, capers and honey-balsamic vinaigrette (v)

Thyme roasted and fennel scented Mediterranean vegetable linguini (v)

Pesto gnocchi with wild rocket and parmesan curls (v)

Roasted sweet potato and rocket risotto with Gorgonzola and pecans (v)

Red Thai sweet potato curry (v)

Sweet potato parcels, roasted in banana leaves with a green Thai curry sauce (v)

## Dessert

Toffee sponge with Rum

Frozen forest berries with hot white chocolate sauce

Fruit cocktail in light star anise and lemon grass syrup with mascarpone foam

Classic carrot cake with lemon butter icing

Pavlova with fresh red berries and chocolate flakes

Individual fruit tarts

Individual lemon meringue pies

Little chocolate and strawberry cream pots

White chocolate and fresh raspberry cheese cake

Sweet coconut pie with pineapple



**bubble food**  
A UNIQUE EXPERIENCE

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