

smart cuisine

“Bowl Food”

The concept behind the idea of “bowl food” is to provide an alternative to a finger buffet, which is more substantial and could be translated as a meal as opposed to nibbles. The way it works is that a waitress will circulate the room with ready made up bowls of food, which the diner will help him or herself to and eat whilst standing. The same applies to desserts.

Japanese style noodle and vegetable salad with teriyaki Chicken Breast

Slow cooked breast of Chicken in a tomato and bean Cassoulette, truffled Parmesan mash

Stir-fried strips of Prime beef flavoured with lemongrass and Thai basil with greens and steamed Jasmine rice

Braised Chicken in Madeira with wild mushrooms, potato gnocchi

Traditional Italian Meatballs slowly cooked in a rich tomato sauce with penne pasta and Parmesan

Beef Bourguignon with celeriac and parsnip mash

Various styles of curries depending on your taste with accompaniments

Chilli con Carne with American rice with sour cream and mature cheddar

Seared fillet of Haddock on olive oil mash, Chorizo cream and broccoli puree

Salad of Prime beef marinated in Asian spices with lime and coriander dressing

Traditional Caesar salads with char grilled Chicken breast

Desserts

White Chocolate and Orange Crème Brulee

Lemongrass Panna Cotta with macerated fruits in Malibu syrup

Lemon and passion fruit tartlet

Creamy Rice Pudding with stewed Rhubarb

Dark Chocolate tart with vanilla bean ice cream

Raspberry Mille Feuille

Sticky toffee pudding with hot fudge sauce