Herb & Spice
Bowl-food Pack 2016

Bowl food is a great alternative to a traditional buffet and also works fantastically well when paired with Canapés.

Food is designed to be eaten standing up, making this option the perfect solution to offering your guests something a little more substantial to either follow a Canapé reception or by itself.

Our Chef's are always delighted to create a bespoke menu in line with a specific theme or region.

For a small taster of the bowl food options available please see below:
We have an extensive selection of Canapés to choose from to supplement your chosen bowl food; menu's are available on request.

Bowl food Pricing (per person)

Make a selection of 4 @ £12.45 + Vat per person
Make a selection of 5 @ £14.45 + Vat per person
Make a selection of 6 @ £16.45 + Vat per person
Make a selection of 7 @ £17.45 + Vat per person

Hot bowl food will require a Chef to finish preparation on site at an additional cost of £35.00 + Vat per hour

All prices are exclusive of VAT @ 20%

Hot Options:

Creamy Chicken Smoked Bacon & Leek Casserole
Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine Cream sauce with Fluffy Mash

Thai Red Seafood Curry
Selection of Fresh Seafood Cooked in Exotic Thai Spices on Fragrant Jasmine Rice

Beef & Guinness Casserole with Potato Pancakes
Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in Dublin's finest thick Gravy

Mini Fish & Chips served in a boat
Fresh Cod Fillets in a Light and Crispy Beer Batter served with Hand-cut Chips, Homemade Tartare Sauce .
& Lemon Wedge

Thai Green Chicken Curry
Pan-fried Chicken cooked in exotic Thai spices served with Fragrant Jasmine Rice

Chicken Rogan Josh or Chicken Korma
Indian classics dishes authentically made
Rogan Josh – Tomato based
Korma Creamy – Coconut based

Carbonnade de Boeuf
Finest Beef sautéed with Shallots & Mushrooms served with a Rich Red Wine & Mustard Sauce

Traditional Home-made Meat & Potato Pie

Moroccan Lamb Tagine
Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander, with a Lemon & Pomegranate Cous-Cous

Lemon Cured Sea-trout on Crushed New Potatoes, Pickled Samphire and Caper Buerre Blanc

All prices are exclusive of VAT @ 20%

Kurobuta Pork
Braised and Caramelised Pork Belly, Pineapple Fried rice and Sweet Pickled Red Onion

Boeuf Bourguignon
A French classic - Tender Slow-cooked Cheshire Beef in a Burgundy Red Wine and Beef Broth enhanced with Mushrooms, Garlic, Onions and Herbs served on Horseradish Mash

Massaman Lamb
A tender lamb curry of dried spices in coconut milk, potato, sweet potato, peanuts and cashew nuts.

Thai green vegetable curry with Courgette, aubergine, bamboo shoots and sweet basil in a spiced coconut broth (V)

Vegetarian Singapore Noodles
Stir-fried Vermicelli Noodles with Shitake Mushrooms and Ginger

Goats Cheese, Spinach, & Wild Mushroom Filo Parcels (v)
Goats Cheese, fresh Spinach, in a creamy White Wine Sauce wrapped in Filo

Thai Vegetable Curry (non spicy- but very tasty) (v)
Lemon Grass, Coriander, Chillies, Coconut Milk, Courgettes, Pimentos & Okra served on fragrant Jasmine Rice

Greek Vegetarian Mousakka (v)
Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Wild Mushroom & Parmesan Risotto (v)
Creamy wild Mushrooms, Garlic, Parmesan, sautéed Onions & cracked Black Pepper

All prices are exclusive of VAT @ 20%

Luxury Seafood Pie
Smoked Haddock, Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce
Topped with a Fluffy Mash

Cajun Vegetable Kebab
Served with Tomato, Mango and Red Pepper Salas and Savoury Rice
(Suitable for Gluten Free as well)

Provencal Casserole
A Selection of vegetables to include Peppers, Onions, Courgettes, Wild Mushrooms in a Tomato, Olive oil, Garlic and Basil Sauce served with Couscous
(Suitable for Gluten Free)

More Hot Options:

Mini Manchester Egg
Soft-Poached Quails Egg wrapped in '*Bury Black Pudding'* with a Crisp Breadcrumb Coating
Bite-sized Crab Cakes with Cilantro *topped with Avocado Ailoli and Spicy Tomato Puree*
Jerk Chicken Mini Skewers, *served with Exotic Fruit Salsa*

Mediterranean Vegetable and Halloumi Skewer *served with a Rosemary and Rocksalt (V)*
Mini Pulled-Pork Filled Pitta *with a Honey Mustard Glaze*
Mini Cheese & Onion Pie (V)

Lamb Kofta
On Flatbread with Cucumber & Mint Yoghurt

All prices are exclusive of VAT @ 20%

Cold Options:

Griddled Asparagus Spears (v)
With Lemon and Honey Dressing, Finished with Parmesan Shavings

Greek Salad (v)
Traditional Greek Salad made with Vine-ripened Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Coriander & our Finest Feta Cheese

Smoked Chicken Caesar Salad
Cheshire Smokehouse Chicken Breast with Crispy Cos Lettuce, Fresh Parmesan Shavings, Croutons, & our Homemade Caesar Dressing

Poached Salmon & Noodle Hoi Sin Salad
Julienne of Vegetables with a Hoi Sin Sauce & Lemon Grass, mixed with Crispy Noodles & Topped with Poached Salmon

Seared Tuna Nicoise Salad
Seared Yellow Fin Tuna with Mixed Leaves, Green Beans, Softly Boiled Egg, Black Olives & Vine-ripened Tomato tossed with a Light Vinaigrette

Chicken, Bacon & Basil Terrine
Served with a Red Onion Chutney and Mixed Leaves

Goats Cheese & Roasted Mediterranean Vegetable Salad (v)
Roasted Mediterranean Vegetables served on a bed of Saffron Rice topped with Goats Cheese & drizzled with a Garlic & Olive Oil dressing

Honey & Mustard Glaze Grilled Salmon
With Roasted Fennell & New Potato Salad

All prices are exclusive of VAT @ 20%

Sample Menu's

We are committed to utilising local suppliers and produce; this has inspired us to create two contemporary British Canapé and bowl food menu options.

British Themed Canapé and Bowl food Menu 1
£18.95 + vat per person

Bite-sized Canapés

Cocktail Rusholme Tikka Masala Chicken Skewers
With a Mint Yoghurt Dip

'Cheshire Smokehouse' Smoked Salmon & Cream Cheese Blinis

Marinated Cheshire Fillet of Beef on Tiny Herb Scone with a Horseradish Mayonnaise

Crisp Cheese Tartlet with Quails Egg, Chive Mayonnaise & Roast Tomato

Spinach & Cream Cheese Roulades (V)

Bowl Food

Curry Mile Lamb Rogan Josh and Basmati Rice

Cocktail Red Cheshire Cheese & Onion Pie (V)

Shepherds Pie
Cheshire Minced Beef cooked with Fresh Thyme & Locally Produced Vegetables
Topped with Potato & Parsnip Mash
Served with Beet Relish

All prices are exclusive of VAT @ 20%

British Themed Canapé and Bowl food Menu 2
@ £18.95 + vat per person

Bite-sized Canapés

Miniature Potted Shrimp

Crumbly Lancashire Cheese & Pickle topped Crostini (V)

'Tatton Park' Venison Loin with Fig Puree & Wild Watercress

Griddled Asparagus with Celery Salt & Tarragon Dip (V)

China Town Dim Sum Selection

Bowl Food:

Mini Fish & Chips
Fresh Cod Fillets in a Light & Crispy *Boddingtons* Batter with Hand-Cut Chips

Lancashire Hot-Pot
Served in Small bowls & topped with Red Cabbage

Cheshire Cheese & Leek 'Sausages' & Mash
with Rich Onion Gravy (V)

All prices are exclusive of VAT @ 20%