



Bowl & Grab

Autumn/Winter 2018

“Small tasty portions perfect for large parties and corporate events!”

B&G dishes are an incredibly popular option at events. They enable guests to socialise complete with bowl and fork or small plates in the same way as you would at a canapé party. Instead these delicious mini meals provide guests with a more substantial and satisfying meal whilst sitting or standing.

Example savoury menu

Pad krapow (Thai spiced pork mince) holy basil, steamed jasmine rice, fried egg & siriacha

Sustainable fish pie, peas & parsley sauce

Mac & 3 cheese, tomato chilli jam & crispy onions (v)

Free range chicken, swede & parsnip stew w/ mustard & tarragon dumplings

Crispy pollock, vinegar peas, creamed mash, tartare & lemon

Gloucester old spot sausages, creamed mustard mash, HP gravy

Cornish mussel, celeriac, carrot & potato stew, basil buttered mash

Slow cooked beef brisket chilli & mexican rice, sour cream, coriander & lime

Thai green pumpkin curry, pea aubergine, bamboo shoots & thai sweet basil (v)

Turkey, pancetta & stuffing pie, creamed mash, cranberry relish & turkey gravy

King prawn red curry, cherry tomatoes, pak choi, corn & thai basil

Rissotto of butternut squash, cropwell bishop, spring onions & crispy sage (v)

Cornish white crab strozapetti pasta, chilli, lemon & parsley

Example sweet menu

Dark chocolate mousse, chocolate crumble & mulled cherries

Sticky toffee banana cake w/ ginger & lemongrass custard

Bourbon vanilla pannacotta, pears, gingerbread & almonds

Chocolate cheesecake ‘fruit & nuts’

Great British sherry trifle

Banoffee pie

Tiramisu