



Bowl Food Menu

A Substantial Meal For Guests To Savour While Mingling
Waiting Staff Serve On Trays
Minimum 40 people

To Start

Selection Of Canapés
Choose 3 or 4 options

Fresh, Crisp And Nutty Asian Salad
Green Peas, Black Olive And Mint With Ardsallagh Goats Cheese Tartlets
Heirloom Tomatoes With Goats Cheese And Basil
Citrus Cured Salmon With Avocado Puree, Horseradish Cream
Compressed Cucumber, Tomato And Prawn With Crispy Shallots
Whipped Feta With Cucumber, Pomegranate And Sumac
Quinoa Cracker With Beef Tartare, Egg Jam And Pickled Mushroom
GCs Smoked Duck, With Daikon, Mange-tout And Peanuts

Mains

Choose 3 or 4 options
Butter Chicken With Wild Rice And Mango Chutney
Prawn, Asparagus And Tomato With Saffron Rice
Braised Short Rib With Glazed Carrot And Horseradish Sauce
Orzo Pasta With Chorizo And Prawns
Lamb Tagine With Indian Couscous
Falafel, Yogurt Dip With Rosemary And Spiced Nuts
Chicken With Wild Mushroom And Smoked Bacon

To Finish

Choose 3 options
Eton Mess
White Chocolate And Passion Fruit Cheesecake
Cookies And Cream
Warm Chocolate Brownie With Chocolate Sauce And Walnuts
White Chocolate, Coconut And Mango