WEDDING & EVENT MENU

Bowl food

Generous bowls of hot food, served to guests as they mingle. Ideal for parties, drinks receptions and the evening of a wedding. We usually suggest two bowls per guest.



BOWL FOOD

Kentish Hop and Ale Sausages with Creamy Mash and Caramelised Shallot Gravy

Moroccan Lamb Tagine with Apricots, Toasted Almonds, Mint and Roasted Vegetable Couscous

Boeuf Bourguignon with Smoked Bacon and Button Mushrooms with Creamy Mash

Pork and Sage Meatballs in a Rich Tomato and Oregano Sauce with Fresh Tagliatelle

Wild Mushroom Risotto with Truffle Oil, Rocket and Parmesan

Slow-cooked Chilli Beef with Brown Rice and Sweet Potatoes

Fish Pie with Loin of Cod and Spinach

Green or Red Thai Chicken or Vegetable Curry with Jasmine Rice

Beef Massaman Curry with Jasmine Rice

Creamy Chicken Korma with Toasted Almonds and Basmati Rice

Kerala Prawn Curry with Basmati Rice

Lamb Rogan Josh with Basmati Rice

This is a sample menu. Stephanie will work with you to shape it around your occasion, your guests and any dietary needs.