

EVENING WEDDING MENU

BOWL FOOD

Bowl foods are a substantial and stylish alternative to canapés.

Our bowl food menus, often known as mini meals, are a stylish way to feed your guests more informally without having to sit everyone at dining tables. From chic Mediterranean food, to a British Classic or Indian Curry we're sure you'll find something to tempt your taste buds.

We can serve from Food Stations or our waiting staff will serve your guests.

Minimum number of guests 30

*Choose from 3 or 5 bowls for your guests.**

“Around the world cuisine in a bowl.”

BRITISH MENU

Wild Boar & Apple Sausages with Butter Mash and Red Onion Gravy

Mini Cod and Chips with Mushy Peas

Honey Roasted Gammon on Bubble & Squeak Patties with Piccalilli

Roast Pork and Baby Roast Potatoes with Sage and Onion Stuffing, Crisp Crackling, and Apple Sauce

Classic Cauliflower Cheese

FRENCH MENU

Moules Marinières Mussels with White Wine, Herbs & Cream

Beef Bourguignon Slow Cooked Beef, Smoked Bacon, Onions and Red Wine

Coq au Vin with Smoked Bacon, Caramelised Shallots, Tarragon Mash and a Red Wine and Sherry Vinegar Reduction

French Onion Soup slow-cooked Caramelized Onions, with Gruyere & Parmesan Crouton

GREEK MENU

Briami of Greek Oven Roasted Vegetables finished with Feta

Keftedes with Tomato Sauce over Orzo Pasta

Kleftiko Slow cooked Lamb, Onions, Garlic, Lemon, Oregano and White Wine

Greek Salad Tomatoes, Cucumber, Red Onion, Feta and Kalamata Olives

ITALIAN MENU

Linguine with Pesto and French Beans with Parmesan Shavings

Penne Carbonara with Pancetta Crisps

Gnocchi with Tomato Sauce, Spinach and Ricotta

Baby Mozzarella, Tomato and Basil with Yellow Cherry Tomatoes and Extra Virgin Olive Oil

**Our bowl food can be adapted for a daytime reception, you can discuss this further with our Wedding Co-ordinator*

EVENING WEDDING MENU

INDIAN MENU

Chicken and Vegetable Korma
with Coriander Rice topped
with Mini Poppadoms

Selection of Tandoori
Kebabs with Mint Sauce

Lamb Rogan Josh with Turmeric
Rice, Minted Onion Relish,
and Mango Chutney

Saag Aloo Potato a Mild
Medium Curry cooked in Butter
with Spinach and Potatoes

JAPANESE MENU

Katsu Chicken Curry
Breaded Chicken Fillet with
Curry Sauce on Rice

Tempura Prawns with Soy
and Chilli Dipping Sauce

Teriyaki Sliced Beef
on Soba Noodles

Sesame Seared Tuna over
Leaves with Wasabi & Soy

DESSERT MENU

Sticky Toffee Puddings with Custard

Crème Brulée

Baklavas with Honeyed
Greek Yoghurt

Vanilla Cheesecake

Chocolate Fondant

Traditional Sherry Trifle

Lemon Posset with
Shortbread Thins

Passion Fruit Pavlova

White Chocolate &
Raspberry Mousse