



BOWL FOOD

£3.50 PER DISH, PER PERSON

The best way to describe our bowl food is a walking individually served hot fork buffet. They are an easy to eat, full of flavour individually garnished meal served in small receptacles with either a fork or spoon. Once filled the receptacles are then placed on trays and walked around by waiting staff to your guests so they get their very own portion and do not have to line-up for food. This style of food service is ideal for a stand-up reception or party and it can follow a canapé reception. We suggest 2 or 3 bowls per person if having canapés first or 4-5 without canapés with a mix of up to 6 different dishes. We are happy to talk through the bowl food concept with you and help you choose the right mix of canapés and bowls to suit your particular occasion.

CHOOSE FROM THE FOLLOWING DISHES:

HOT SAVOURY DISHES

Spicy meatballs with pasta in spicy tomato sauce Mini sausages on mustard mash, beer & onion gravy and crispy onions

Breast of chicken with peppers in white wine veloute and buttered rice

Fiery hot & sweet pulled beef, plain rice, tortilla chips, jalapeños, sour cream & chive dressing

Moroccan spiced lamb with lemon & raisin couscous, mint yoghurt

Chicken balti with basmati rice and mini poppadoms Sweet and sour chicken, plain rice, spring onion chards and prawn crackers Thai green chicken curry, basmati rice Chunky beef in Guinness with mash, honeyed carrots & onions

Prawn curry with coconut & coriander rice
Beef strips with onions & mushrooms in peppercorn
sauce and buttered rice

King prawns with ginger & spring onion and noodles Spiced crispy chilli beef with Asian noodles Beef teriyaki with peppers and noodles

Scampi & chips with tartare sauce
Mini fish & chips with mushy peas and tartare sauce
Mini mince beef pies with mash & gravy

Korean pulled bbq pork – slaw and spicy wedges Roasted salmon on chive mash with dill fish cream Sticky pork with honey, sweet chilli and sesame seeds & stir fried vegetables

North sea fish pie (mixed seafood topped with chive mash)

Home made fish cake, buttered spinach, parsley sauce Spiced Moroccan chickpea stew (v)

Butternut squash risotto with pine nuts and truffle oil (v)

Vegetable and bean chilli with rice, tortilla chips and sour cream (v)

Pumpkin tortellini with sage cream (v)
Macaroni cheese with sunblush tomato and basil pesto (v)
Mushroom strogonoff with brown rice (v)

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food Allergens in accordance with the food information regulation 1169/2011. Please advise us if you have and allergy/intolerance. Should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. The majority of products used in this establishment are of British origin. Please ask should you require assistance.



BOWL FOOD CONTINUED

COLD DISHES

Smoked chicken, baby gem, parmesan, croutons caesar dressing

Prawns, shredded leaf, cocktail sauce, lemon, mustard cress

Spiced chicken, couscous, tomato, cucumber, coriander, mint, parsley and spices

Oriental style chilled noodles with sweet chilli and

Mediterranean pasta with grilled vegetables and pesto Tikka spiced chicken with herb salad, crispy onions and coronation sauce

Crab and avocado with tomato and mixed leaf – lemon dressing

Greek salad of feta cheese, olive, cucumber, tomato red onion, parsley

Flaked poached salmon and potato and chive salad

SWFFT STUFF

Woodland berry trifle

Strawberries and cream with mint

Lemon posset with summer berries

Chocolate and black cherry sundae

Chocolate orange pots

Passion fruit pannacotta with fruit salsa

Fton mess

Mini chocolate fondant with ice cream

Warm chocolate brownie - chocolate sauce

Warm sticky toffee pudding – butterscotch sauce

Mini fruit crumble with custard

To book your conference or event please call 0871 911 1555 or email conf&banq@safc.com
Further information is available at safc.com