



BOWL FOOD

Small hand held bowls filled with hot or cold dishes, to be eaten like a canape but with cutlery. We recommend 3-4 dishes per person, maybe 3 savoury and a sweet dish. They will be served in stages throughout your event. If you have any specific dish ideas you'd like us to make, just let us know!

VEGGIE

'Gigantes plaki', butter beans, braised chard, feta, mint & crumbs

'Imam Bayildi' Baked aubergine, tomatoes, chickpeas, almonds & cinnamon (VG)

Spinach & ricotta 'malfatti' dumplings, roast tomato sauce, parmesan & basil

Roast cauliflower tagine, preserved lemon, olives and anya potatoes (VG)

FISH

Sea bass, chickpea panisse & roast pepper sauce vierge

Roast hake, potato, lemon & fennel boulangere, watercress & salsa verde

Spanish style braised cuttlefish ragu, chickpeas & aioli

Poached chalk stream trout, new potatoes, pickled cucumber & mayonnaise

MEAT

Pork belly, lemon potatoes, capers & fresh oregano salsa

Slow cooked Lamb shoulder, spiced chickpea puree, pickled red onions & mint

Beef shin ragu, gnocchi, parmesan & salsa verde

Roast chicken, orzo, confit tomato, olives & romano peppers

SWEET

Brown sugar meringue, vanilla cream & poached pear pavlova

Warm orange & polenta cake, orange syrup & greek yoghurt

Chocolate nemesis, creme fraiche

***Some ingredients may be substituted depending on seasonality**