

A Selection of Bowl Food / Buffet

Seafood Medley on a Bed of Creamy Mashed Potatoes with Tiger Prawns, Scallops and Salmon, Spring Vegetables in a Parsley and Chive Sauce

Lemon and Basil Risotto with Parmesan Shavings Crispy Pancetta and Fresh Basil

Aromatic Chicken Curry with Poppadums Mango Chutney and White Rice

Moroccan Spiced Slow Cooked Lamb with Saffron, Apricots and Tomatoes served on a bed of Couscous

Butterfly Leg of Lamb marinated in a Light Moroccan Marinade of Cumin Paprika and Fresh Herbs Glazed with Honey

Oven Roasted Salmon Fillets with a Light Orange Dressing and a Salad of Bean Sprouts Sugar Snaps and Baby Cress

Chicken Curry Marinated in Cumin Coriander Mint Lemon and Yoghurt cooked in a Marsala Paste with Coconut and served on a bed of Rice with Poppadums Mango Chutney and Naan Bread

Thinly Sliced Fillet of Scotch Beef served rare with an Oriental Purée Roasted Sweet Potato and Ribbon Vegetables with a Sweet Chilli and Lime Sambal

Wild Mushroom and Butternut Squash Risotto with Deep Fried Parsnip Crisps and Parmesan Shavings

Sweets 'n' Treats

Chocolate Biscuit Cake with Dark Chocolate Ganache Topping

Pressed Chocolate Soufflé with Whipped Cream and Miniature Chocolate Shards

Handmade Italian Doughnuts served warm with Raspberry Sauce and Crème Anglaise

Gruyère and Ham Croque Monsieur

Smoked Bacon Butties