



Bowl Food

COLD BOWLS

Meat

- Coronation chicken salad with mini poppadoms
- Chipotle chicken, sweet potato, red pepper relish and tortilla
- Thai spiced beef with asian slaw
- Tandoori chicken, mango salsa and poppadoms
- Rare roast beef with rocket, parmesan and horseradish dressing
- Ham hock with apple and carrot slaw

Fish

- Maple cured salmon with Waldorf salad
- Belhaven smoked trout and celeriac remoulade
- Thai spiced salmon with noodles
- Smoked haddock and potato salad with mixed herbs and lilliput capers

Vegetarian

- Chicory, dried cranberry and toasted pecans with blue cheese
- Roast roots with thyme and honey dressing topped with smoked paprika almonds and feta
- Olivier salad with quail's eggs
- Panzanella salad
- Chargrilled courgette, green beans, peas, radish and ricotta with lemon dressing
- Bombay carrot salad with cashews and zhoug
- Sunshine salad with toasted seeds

SWEET BOWLS

- Lemon posset with seasonal fruit
- Eastern mess with pistachio
- Chocolate mousse
- Yoghurt and vanilla panna cotta
- Pinkerton's trifle
- Tiramisu

WARM BOWLS

Meat

- Pea velouté with shredded ham hock
- Haggis, neeps and tatties with whisky sauce
- Venison and haggis stew with baby new potatoes
- Lamb tagine with couscous and cumin yoghurt
- Traditional stovies
- Slow roast lamb with new potatoes and mint relish
- Lamb kofta with spiced aubergine, pomegranate, minted yoghurt and flat bread
- Beef shin stew with olive oil mash and sherry roasted shallots
- Chicken and leek pie with pastry croutes

Fish

- Mediterranean fish stew with rice
- Smoked haddock fish cakes with tartar sauce and pickled vegetables
- Cullen skink
- Fish pie with hot smoked salmon
- Kedgeree

Vegetarian

- Patatas bravas with crispy chickpeas
- Roast Mediterranean vegetables with crispy halloumi
- Vegetarian haggis, neeps and tatties with whisky sauce
- Macaroni cheese with broccoli and sunblushed tomatoes
- Sweet potato, chickpea and spinach curry
- Bean and lentil chilli with guacamole, sour cream and nachos
- Spiced pumpkin soup with cheese croute
- Mushroom stroganoff with rice
- Moroccan tagine with butternut squash and chickpeas

Our vegetarian options can be adapted to be vegan if required.

In your planning for your event please consider that guests will need some areas for putting down a drink whilst eating.

If choosing the warm options we require kitchen facilities and additional staff are needed to circulate the food.