



## **Bowl food**

### **Cold bowl food**

#### **Meat**

- Chicken caesar salad with croutons
- Coronation chicken salad with mini poppadoms
- Chipotle chicken, sweet potato, red pepper relish and tortilla
- Beef cheek croquettes with asian slaw
- Ham hock salad with piccalilli, and watercress
- BBQ pulled pork, apple and carrot slaw with red cabbage and charred corn
- Lamb kofta with spiced aubergine, pomegranate, minted yoghurt and flat bread
- Smoked duck, spelt, orange, pickled red onions

#### **Fish**

- Maple cured salmon with cucumber salad
- Smoked trout and celeriac remoulade
- Salmon and lemongrass noodle salad
- Moroccan fish cakes with herb labneh and preserved lemons
- Hot smoked salmon with Waldorf salad
- Smoked haddock and potato salad with mixed herbs and lilliput capers

#### **Vegetarian**

- Chicory, dried cranberry and toasted pecans with blue cheese
- Cajun broccoli, sun blushed tomato and feta salad with mixed herb
- Roast roots with thyme and honey dressing topped with smoked paprika almonds and feta
- Olivier salad with quail's eggs
- Panzanella (Italian roasted vegetable and bread salad)
- Chargrilled courgette, green beans, peas, radish and ricotta with lemon dressing
- Bombay carrot salad with cashews and coriander chutney
- Quinoa, pea, broad bean, avocado with lime dressing and mixed herb salad



## PINKERTON'S

### Warm bowl food

#### Meat

- Ham hock terrine with pea velouté
- Venison and haggis stew
- Tagine of lamb and aubergine with couscous and cumin yogurt
- Slow roast lamb with minted potatoes and redcurrant relish
- Beef shin stew with olive oil mash and sherry roasted shallots
- Tarragon chicken casserole, charred leeks and pastry croutes
- Tandoori chicken, mango salsa and poppadoms

#### Fish

- Mixed seafood stew with rouille and croutes
- Smoked haddock fish cakes with tartar sauce and pickled vegetables
- Cullen skink
- Thai spiced salmon with noodles
- Fish pie with sweet potato mash
- Kedgeree

#### Vegetarian

- Patatas bravas with gordal olives and smoked almonds
- Tomato curry, ginger chilli aubergines and lemon pilau rice
- Roast Mediterranean vegetable stew and goats cheese croute
- Macaroni and cauliflower cheese with roast cherry tomatoes
- 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
- Sweet potato, chickpea and spinach curry
- Pumpkin and red lentil kofta with smoky tomato sauce

#### Sweet Bowls

- Lemon posset with seasonal fruit and shortbread
- Eastern mess
- Chocolate mousse, pistachio and raspberry crumble
- Pinkerton's Trifle
- Tiramisu with amaretti crunch



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

We can cater for most dietary requirements with advance warning.

In your planning for this 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.

