

Chantal's Kitchen

Delicious, fresh & elegant cuisine

Bowl Food

Bowls are placed on trays and personally served by our waiting staff

Meat

Seared beef fillets with béarnaise sauce, slow roasted carrots and chunky chips
Roasted breast of Gressingham duck, mushroom and corn polenta, port jus
Thai chicken green curry with jasmine rice and Thai basil
7-hour crispy pork belly with leeks, white beans and salsa verde
Cumberland sausage with Puy lentils, roasted winter vegetables, onion gravy
Slow cooked chicken, preserved lemon, herbed couscous with apricots and aubergine
Italian pork, beef & oregano meatballs, tomato sauce, spaghetti (gluten free available)

Fish

Steamed salt cod with romesco sauce and charred spring onion
Coconut curry with tiger prawns & rice noodles
Flash seared Scottish scallops with asparagus, broad bean and mint
Fish and chips with mushy peas
Smoked haddock, parsley & lemon fish cakes with fennel and fresh apple salad

Vegetarian

Butternut squash & chickpea coconut curry with wild rice and green beans (v)
Roasted vegetable tagine with chickpeas, jewelled couscous
Lime risotto with rocket & freshly shaved parmesan
Griddled asparagus & tenderstem broccoli with mint & lemon oil, shaved pecorino

Salad bowls

Fresh tuna nicoise, quail egg and marinated anchovies
Organic Norfolk free-range chicken Caesar salad
Apple and fennel salad with Cumberland sausages
Beetroot, red onion, chickpea and quinoa salad
Smoked duck, cucumber ribbons, hoisin dressing
Wild rice, feta and cranberries with lemon and coriander oil

Dessert bowls

Raspberry and chocolate clafoutis with Christmas spiced infused pouring cream
Rhubarb and ginger brulee
Poached caramelised pear, chocolate rice pudding
Sticky banana cake, honey-glazed bananas with rum and raisin ice cream
Chocolate mousse with cardamom
Sticky date pudding warm caramel sauce
Apple and blackberry cinnamon crumble with crème anglais
Irish cream and chocolate cheesecake with fresh raspberries

Bowls are £4.00 an item

Choose... up to 5 options to combine with canapés, depending on the length and style of your event.

A classic combination for a substantial feed would be:

4 canapés a head

3 savoury bowls

1 sweet bowl

Total per head = £24

NB We have a minimum spend on food of £300