

Chantal's Kitchen

Delicious, fresh & elegant cuisine

Bowl Food

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

Meat

Venison braised with beetroot and port, sweet potato mash

Thai chicken green curry with jasmine rice

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

Organic Norfolk free range chicken Caesar salad, quail eggs, anchovies

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 melted marshmallows and crystallised hazelnuts

Sticky date pudding with warm caramel sauce

Bread and butter pudding with rich marmalade

Apple and blackberry cinnamon crumble with custard

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 = £24.00

We have a minimum spend on food of £300