

Chefs2you

Grazing Bowl Food

Bowl food is a unique food service style that comprises of delicious main dishes easily eaten with forks & served in china bowls. Grazing bowl food is served by our waiting staff that circulates amongst your guests – buffet stations are a thing of the past.

We would recommend a minimum of six different bowls per person to represent a substantial meal.

Cold Savory bowls

Classic Caesar salad
Salad Nicoise
Crispy pork and squid salad
Slow roast heritage tomato and rocket
Iced melon and mint shots
Spanish omelet, wood roasted red peppers & chorizo salad
Healthy super food salad
Iceberg leaf & blue cheese dressing

All of the above £4.50 each

Char grilled Chicken Caesar salad with parmesan crisp & lime mayonnaise
The Prawn cocktail
Scottish Smoked Salmon, organic lemon and brown bread
Beetroot Gradvalax, potato salad & dill cream fresh
Beef Carpaccio and wild rocket & truffle oil
Bocconcini mozzarella and cherry tomato & basil salad
Avocado and prawn cocktail with calypso sauce
Goat's Cured and beetroot Carpaccio
Pressed Ham hock and piccalilli with garden leaf

All of the above £5.00 each

Seared Tuna, Asian salad and wasabi
Colchester Rock oysters, shallot vinaigrette, Tabasco and lemon
Parma Ham and ogen melon
Thai beef salad and glass noodles
Carpaccio of Cornish sea bass, red amathis and wasabi
Scotch Beef tartar, quails egg & sour dough toast
Eastern salmon tartar, avocado, sour cream and sweat corn blinis

All of the above £5.50 each

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Hot Savory bowls

Shepherds pie and glazed carrots
Sausage and mash, onion gravy
Gloucestershire ham egg and fat boy chips
Sausage roll and tomato ketchup
Arancini balls with a tomato chutney
Cheese and potato fritters, spicy tomato dip
Italian meat balls, spaghetti and organic tomato sauce

All of the above £4.50 each

Coq au vin, garlic and herb mash
Chicken Thai green curry with fragrant rice
Lamb navarin, parsley mash
Billingsgate fish pie topped with a creamy mash
Sweet and sour pork with saffron rice
Sicilian Tomato aubergine risotto, parmesan cheese
Creamy Chicken and wild mushroom pie with tarragon mash
Chicken, spiced Thai lentils, pickled vegetables and coriander
Seared Salmon sweet and sour aubergine with coriander pesto
Garden pea and goats cheese risotto with shoots
Lamb tagine with roasted almonds & aromatic couscous
Baked cod, herb crust, with a lemon risotto

All of the above £5.00 each

Steak and Rebellion ale pie
Cod and mash with parsley sauce
Sole goujons and chips, red onion Tartar sauce
Steak and kidney pie, baby jacket potato
Wild mushroom risotto, truffle oil and parmesan Reggiano
Braised Beef cheek, parsnip mash
Henry V lamb curry and banana pilaf rice
Chicken, morel mushroom cream sauce, spinach and mash
Sirloin steak, fat boy chips and béarnaise sauce
Boeuf bourguignon with crushed new potatoes

All of the above £5.50 each

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Some thing sweet Bowls

Pannacotta and blackcurrant compote
Summer berry Pavlov & cream Chantilly
English sherry trifle finished with saffron custard
Classic cream Brulée
Steamed honey and ginger pudding with custard
Goopy chocolate brownie and Chantilly cream
Spotted Dick & Custard
Baked rice pudding, plume compote
Semolina and strawberry jam
Tapioca with roasted peaches and honey
Junket Jelly finished with nutmeg

All of the above £4.50 each

Summer pudding and Devon clotted cream
Chocolate mousse cake and peppered strawberries
Coconut delice and mango salsa
Bread and Butter pudding, baileys custard
Baked vanilla cheese cake, kumquat jam
Sticky toffee pudding and jersey cream
Chocolate pot and Scottish short cake

All of the above £5.00 each

Passion fruit Pavlova and cream Chantilly with coconut
Peach and Champagne jelly with pouring cream
Salt and butter caramel, peanut and chocolate sorbet
The Chefs2You cheese table with fruits, breads, biscuits and seasonal chutney

All of the above £5.50 each

Some of our dishes contain nut traces.
If you have a food allergy then the chef can arrange a suitable alternative.