



The Flavour Kitchen Bowl Selection Spring/Summer 2015

(Please remember - we are always happy to create bespoke menus or make further canapé suggestions based on your specific requirement)

C – Served at room temperature

H – Served hot

Allergies/Dietary Requirements

GF - Gluten free (or can be made gluten free – please advise if this is required when ordering)

Many dishes are dairy free or can be made dairy free (using dairy alternatives) – please ask for further information

Many of our dishes do contain soya, nuts and/or sesame products. We can modify certain dishes where required but please note we do prepare food in a kitchen where nuts are present.

Pricing

£3.75+VAT per bowl per person

4 bowls @£14.00 +VAT per person

Minimum food order of £350.00+VAT (includes canapés or other food items if ordering these as well)

Discounts available for large orders

Chef Fees @£25 per hour +VAT (average onsite time is 5 hours)

Waiting staff @£17.00+VAT per hour (minimum 4 hours booking, late evening charges and taxi fares apply)

Serveware and disposable dishes & cutlery – free of charge

China/glass dishes and metal cutlery hire from £0.50+VAT per bowl (plus delivery charges)

Menus

Asian Inspired

Fish

Vietnamese fish brochettes on coconut rice (H, GF)

Teriyaki salmon and soba noodle salad (C, GF)

Thai fish cakes with green mango salad (H, GF)



Salmon with curried coconut sauce and steamed rice (H, GF)

Meat

Katsu chicken with kare-kare sauce, Asian green and rice (H, GF)

Crispy duck with Asian salad (C, GF)

Vietnamese braised lamb with lime and coriander rice and coconut naan (H, GF without naan)

Korean beef salad served with baby gem lettuce and pickled vegetables (H or C, GF)

Korean beef and kimchi mini burgers (H)

Chilli caramel pork belly and fried rice (H, GF)

Vegetarian

Panko crusted sweet potato with katsu curry sauce (H, GF)

Indonesian butternut squash curry with lime and coriander rice and naan (H, GF)

Japanese aubergine salad (C, GF)

Modern European

Fish

Pan roasted sea bass fillet with romesco sauce and patatas pobre (H, GF)

Mediterranean seafood salad with olive and tomato salsa (C, GF)

Seared tuna nicoise salad (C, GF)

Hot smoked salmon, avocado, asparagus and borlotti bean salad with garden herbs (C)

Meat

Raz al hanout lamb with jeweled couscous (H)

Smoked lamb sliders with haloumi and red pepper relish on nigella seed buns (H)

Herbed lamb fillet skewers with salsa verde and rosemary roast potatoes (H, GF)

Beef tagliata with rocket, parmesan and salsa verde (H, GF)

Pork belly braised in Oloroso sherry with Spanish bean stew and roast padron peppers (H, GF)

Chicken shawarma with tahini sauce and home-made Lebanese pizza bread (H)

Vegetarian

Mushroom and thyme arancini with citrus mayonnaise (H, GF)

Asparagus and pea risotto with parmesan crisps (H, GF)

Caponata with sour dough crostini (C)

Portobello and dolcelatte mini burger (H)

Latino/Americana

Fish



Mexican prawn cocktails (C, GF)
Fish tacos with pickled onions and lemon mayo (H)
Cajun fish cakes with fennel coleslaw (H)
Lobster brioche rolls with lemon mayo (H)

Meat

Chipotle chicken quesadillas (H, GF)
Pork chilli verde with rice and spicy bean salsa (H, GF)
The Flavour Kitchen all American mini burger served on mini brioche rolls (H)
Green chilli and Monterey Jack cheese mini-burgers on sesame rolls (H)
Cajun chicken with dirty rice and fennel and lime slaw (H)

Vegetarian

Vegetarian jambalaya (H, GF)
Sweet potato and jalapeno fritters with rice and beans and mojo sauce (H, GF)

Classic

Fish

Haddock beignet with fennel and orange salad (H)
Fish and chips cones with minted pea puree (H)

Meat

Bangers and mash with red onion gravy (H, GF)
Mini shepherd's pie made with confit shoulder of lamb and herbed mashed potato (H)

Vegetarian

Asparagus, pea, feta and mint salad (C)



