

Bowl Food Menu

MEAT
served hot

Chicken Shawarma *

Tahini yoghurt, chilli pickle, cucumber and crispy shallots

Confit Duck leg

Mulled wine braised red cabbage, creamed potato, swede, port sauce

Beef Slider *

Emmental cheese, tomato relish, brioche bun

Chicken coq au vin

Buttery mash, silverskin onions, chestnut mushroom and bacon lardons

Thai Beef

Butternut squash curry on jasmine rice and fresh curry leaves

Sausage and Mash

Cumberland sausages, red onion chutney, creamy mash, red wine jus

MEAT
served cold

Chicken and Cranberry Caesar

Chicken salad with Romaine lettuce, dried cranberry, crispy chicken, Caesar dressing

Asian Beef *

Chilli, mint, basil pickled vegetables and crispy shallots served in a baby gem cup

Duck Pancake *

Cucumber, hoi sin, spring onion

Yorkshire pudding *

Charred Bavette, apple & horseradish cream and crispy potato

FISH AND SEAFOOD
served hot

Fish and Chips *

Confit potato and tartare sauce, minted peas

Chilli & Garlic Prawns

Mini orecchiette pasta, baby spinach and pine nuts

Teriyaki Glazed Salmon

Pickled ginger, jasmine rice and kimchi slaw

FISH AND SEAFOOD
served cold

Salmon Gravlax *

Sweet mustard mayonnaise, rocket, caper and rye toast

Smoked Mackerel

Charlotte potato, roasted beetroot, horseradish crème fraiche

White Fish Tacos *

Red cabbage slaw, pomegranates, jalapenos, basil salsa



*Served as finger food

Bowl Food Menu

VEGETARIAN *served hot*

Pizza Arancini

Smoked mozzarella, arrabiata sauce and dressed rocket leaves

Massaman Squash Curry

Potatoes with spinach, curry leaf, jasmine rice

Coriander and Lemon Falafel Shawarma *

Hummus, preserved lemon slaw and labneh

Portobello Mushroom Burger *

Emmental cheese, romaine lettuce, chili tomato jam

Gnocchi

Cauliflower cream, sun blushed tomato, amoretti and rocket

VEGETARIAN *served cold*

Orzo Pasta Salad

Confit onions, roasted peppers, black olives and sun blushed tomato oil

Rice Noodle Salad (Vegan)

Shimeji mushroom, Asian vegetables, coconut and galangal dressing

Buddha Bowl (Vegan)

Red quinoa, spiced lentils, turmeric pickled cabbage, beetroot and butterbean hummus (Omega Sprinkle)

Roasted Heirloom Tomato *

Red onion and goats cheese tartlet with avocado salsa Verde

DESSERTS *served cold*

Chocolate Brownie *

Salted caramel, roast peanuts, malt cream

Sticky Toffee Pudding

Butterscotch sauce

Fig Bakewell Tart *

Vanilla yoghurt and honey roasted fig

Passion Fruit Tart *

Mango jelly, coconut cream

Chocolate Mousse

Brownie crumb, caramel sauce, pistachio tuile, orange zest

Lemon Posset

Candied zest, cranberries

*Served as finger food

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FOR MORE INFORMATION

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