



T.A.S.T.E. dining company

Event catering for all occasions

“Bowl Food”

Bowl food is the perfect choice for informal events. This popular style of dining enables guests to mingle and socialise in the same way as a canape reception would, but with a satisfying meal at the same time. Delicious flavour combinations are served in small bowls that are guaranteed to impress.

Savoury dishes :

Cumberland sausage, creamy mash, green beans and onion gravy

Moroccan spiced lamb and apricot tagine, herb cous cous, tzatziki, flatbread

Braised beef chilli, rice, sour cream and tortillas

Grilled salmon fillet, braised puy lentils and salsa verde

Thai green Chicken curry, fragrant rice and prawn crackers

Creole style prawn gumbo, saffron rice

Slow braised blade of beef, horseradish mash and herb dumpling

Mexican 5 bean and sweetcorn chilli, rice, tortillas and sour cream

Butternut squash and chickpea tagine, cous cous, tzatziki and flatbread

Coq au vin, new potatoes and green beans

Crispy Pork belly with wholegrain mustard mash and apple compote

Toulouse sausage on a chorizo and lentil cassoulet

Pea and broad bean risotto, parmesan and rocket salad

Singapore style Prawn Laksa-noodles and crisp vegetable in a spicy coconut broth

Smoked chicken salad – avocado and wild rice salad, ginger mayonnaise

Seasonal Fish pie, creamy mash potato, glazed with lyburn gold cheese

Spinach and ricotta tortellini, sage butter and parmesan

Sweet Dishes :

Vanilla crème brulee

Citrus cheesecake with passionfruit jelly

Chocolate brownie, chantilly cream and strawberry

Pear frangipan tart

Fresh fruit pavlova

Caramel profiteroles

Eton mess