



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, crispy onions, red wine jus

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

Braised beef chilli, rice, sour cream, tortillas

Sweet and sour tiger prawns, egg fried rice, prawn cracker

Chicken, chorizo and chickpea stew with herb cous cous

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

Thai green chicken curry, fragrant rice, prawn crackers

Creole style prawn gumbo, saffron rice

Coq au vin, creamy mash potato and green beans

Slow cooked pork belly with wholegrain mustard mash and apple compote

Butternut squash and chickpea tagine, cous cous, flatbread

Toulouse sausage, chorizo and lentil cassoulet

Pea and broad bean risotto, parmesan and rocket salad

Smoked chicken salad – avocado and wild rice salad, chipotle dressing

Individual Mini-Desserts:

Chocolate brownie with salted caramel and strawberry

Lemon meringue tartlets

Banoffee pots

Citrus cheesecake with passionfruit jelly

Eton mess

Lemon posset, blueberries and granola

Apple caramel crumble pots

Rhubarb and ginger syllabub

Vanilla panna-cotta, macerated strawberry and honeycomb

Tiramisu

Fresh berry mini pavlova

Chocolate mousse pots