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TOM's KITCHEN
Bespoke quality catering


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## BOWL FOOD

## Example Menus

Please choose from the lists below, prices are all subject to vat.

Choose 3 for $£ 16.50$ per person

Choose 5 for $£ 25$ per person
-
Choose 7 for $£ 32$ per person

The options below are examples only and the menu can be designed to fit in with any company theme or request.



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Meat


Chicken Caesar salad with aged parmesan and croutons
-
Lightly spiced lamb leg with cous cous, pomegranate and coriander
-
Bourbon glazed pork belly with mustard slaw and chive crème fraiche
-
Maple glazed picked Ham with crushed peas, crumbled egg and pea salad
-
Crispy duck with mango and endive salad, chilli sauce and toasted sesame
-
Slow cooked beef casserole with pearl barley and cheese croutons
-
Soy marinated Beef rump with braised mooli, sesame beansprouts, red pepper and coriander
-
Chicken katsu with curry sauce and Jasmine rice salad

## Fish

Ginger marinated salmon in sushi ball with panko crumb, wasabi emulsion, beansprouts and micro coriander
-
Smoked haddock fishcake with smashed peas and chunky tartare

Tuna seared with tarragon crust, courgette and fennel salad, olive tapenade
-
Tiger prawns with Thai basil dressing, mango, chilli and papaya salad
-
Teriyaki salmon with Asian slaw and puffed rice
-
Seabass fillet with red pepper risotto and cress salad
-
Cod fillet with baby potato and pea salad, white wine and parsley sauce

Prawns with baby gem, diced cucumber, baby vine tomato, Mary rose sauce, crispbread



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## Vegetarian

Butternut squash, chick pea and spinach curry with spring onions and baby coriander

Beetroot, goat's cheese, pine nut, tomato and shoot salad
-
Pearl barley stew with root vegetable crisps and feta
-
Charred halloumi with roasted Mediterranean vegetables, basil dressing and fine beans
-
Edamame and julienne cucumber salad with tomato, toasted sesame and ginger-soy Vinaigrette
-
Quinoa salad with smashed avocado, chilli, lime, coriander and egg
-
Mushroom risotto with garlic fried mushrooms and tarragon salsa verde -

Vegetable and tofu chilli con carne with kidney beans and fresh herb salad

## Dessert

Eton mess made with vanilla cream fresh berries, meringue and coulis
-
Chocolate brownie, burnt white chocolate, orange creme fraiche and dehydrated raspberry
-
Lemon posset with lemon gel and zesty sponge
-
Vanilla and raspberry cheesecake with raspberry sauce
-
Honey cake with honeycomb and vanilla and honey cream


