

bowl food sample menus

cold

wild rocket and roasted asparagus salad with balsamic and red wine dressing

classic Caesar salad with crispy old spot bacon and organic quails eggs

fresh crab and crayfish salad with tomato and coriander salsa

hot smoked scottish salmon with potato and mustard seed salad with citrus oil

raddicio salad with cashel blue and pomegranate molasses

seared tuna nicoise salad with marinated olives, green beans, new potatoes and quails eggs with vinaigrette

hot

Cumberland sausages with creamy mash and red onion marmalade topped with gravy

daube of beef with shallots and mushrooms on a parsnip puree

beer battered king prawns with mushy peas and fat chips

salmon and haddock fish pie with tiny peas and smoked cheddar mash

slow roasted lamb casserole with baby onions on minted pesto mash

sticky pork belly with Chinese greens and rice

chunky garden vegetables and tofu stroganoff

wild mushroom and asparagus risotto with shaved parmesan



Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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