

Tapas and Bowl Food

Served in coloured Canape Bowls passed amongst the guests on aluminous stretchers - To choose two prior to event

MIDDLE EAST

- **Middle Eastern Lamb** marinated in Sumac, Cumin and Saffron served on a bed of Wood-roasted Pepper & Mint Cous Cous with a Fruity Tagine Sauce

TEX MEX / SOUTH AMERICAN

- **Chicken Skewer** with Red & Yellow Peppers and Plantain marinated with Chippotle, Chilli, Tequila and Lime Zest served on Coriander Rice with Cos Lettuce and Avocado Dressing
- **'Lomo' Roast Loin of Pork** served on a bed of Cuban Rice with Beans, Cumin and Coriander served with a Fruity Coconut Curry Sauce
- **Seared Cerviche of Salmon** served with a Salad of Red & Yellow Smoked Peppers, Spring Onions, Red Onions, Coriander and Black Beans

CHINESE

- Sweet 'n' Sour Barbecued Chicken with Singapore Fried Noodles
- Crispy Duck garnished with Cucumber, Spring Onion and Hoisin Sauce with Grilled Chinese Broccoli and Egg Fried Rice
- Sirloin Steak Hong Kong style rubbed with Szechwan Peppercorns and Chinese Five spice, Soy and Mirin served on a bed of Oriental Spicy Egg Noodles with Wasabi Mayonnaise
- Tiger Prawns grilled with Chilli, Coriander, Lime and Ginger served on a Bed of Noodle Salad with Peppers, Spring Onions and Bean Sprouts

INDIAN

- Traditional Tandoori Chicken cooked in Terracotta Wood-fired Ovens on a bed of Golden Chana Dhal with a Baby Spinach & Spring Onion Salad with Mustard Seed and Cucumber and served with a Mint Raita
- Wood-roasted Sea Bream rubbed with a Mild Goan Masala on a Bed of Cinnamon & Coconut Rice with a Red Curry and Spinach Sauce
- Lamb Massala marinated in Mild Indian Spices and Yoghurt served with Lemon Rice and Coconut Curry Sauce
- Spicy Goan Swordfish Steak cooked with Lime and Coriander served with a White Onion, Pineapple & Mint Relish and Warm Naan Bread

Aloo Gobi and Paneer Skewers (Potato, Cauliflower and Indian Cheese). Served with a Crunchy Green Salad, Mango Salsa and Minted Cucumber Raita

THAI

- Monkfish marinated in Green Chilli, Garlic, Ginger, Lemongrass and Lime Leaves served with Peppers and Coconut Rice and Green Curry Sauce
- Sirloin of Beef marinated in Tamarind and Lime Zest served with Potatoes cooked in Massginon Curry Sauce with a Crunchy Carrot and Bean Sprout Salad with Peanuts

FRENCH

Wood-roasted Duck Leg Confit on a Salad of Cannaloni Beans with Smoked Bacon, Chicory and Baby Red Chard with a Lemon Thyme Dressing

Grilled Neck of Lamb Fillet marinated in Garlic, Rosemary and Red Wine with Sweet Potatoes & Celeriac Dalphinoise and Green Beans

Fillet of Beef with Bearnaise Sauce and Shoestring Fried and Green Salad

Classic Salad Nicoise with Seared Tuna, Fine Green Beans, Anchovies, Egg, New Potatoes, Red Onions and Olives dressed with Virgin Olive Oil

ITALIAN WITH A TWIST

Wood-smoked Salmon with a Vivid Green Salad Salsa

Pea, Mint & Smoked Haddock Risotto grilled Courgettes and Watercress Salad

Chargrilled Squid on a bed of Lemongrass, Chilli, Coriander and Ginger Risotto marinated in Fresh Herbs and Lemon Zest with a Crunchy Salad and Lime Dressing

FUSION

Salmon glazed with Tamari, Sake and Palm Sugar served on a bed of Lemon, Saffron and Butternut Squash Risotto with Baby Bok Choy

Grilled Scallops marinated in Tequila, Lime, Mint and Chillies served with Charred Potatoes, Toasted Almonds and Wild Rocket

Roasted Field Mushrooms served on a bed of Butternut Squash & Saffron Risotto topped with Chinese Broccoli & Roasted Tomato, Oregano & Red Onion Salsa

Grilled Smoked Haddock with Shoestring Fries, Mixed Baby Leaves and Homemade Bearnaise Sauce



TAPAS IS BROUGHT TO THE GUESTS IN A VARIETY OF SMALL DISHES AND PLATES