

# HOT BOWL FOOD

**Jamies**  
CATERING

## **Classic Fish Pie**

Poached Cod, Prawns & Salmon in a Creamy Sauce topped with a Cheddar Cheese Mash

## **Beef Bourguignon**

Slow Braised Beef Bourguignon with Red Wine, Button Mushrooms, Baby Onions & Fresh Herbs

## **Fragrant Thai Green Chicken Curry**

Thai Green Curry with Ginger, Garlic, Lemon Grass & Chilli served with Jasmine Rice & Fresh Coriander

## **Baby Cumberland Sausages**

'Award Winning' Cocktail Sausages with Creamy Wholegrain Mustard Mash Potato & Rich Port Wine Jus

## **Chilli Con Carne**

Chilli Con Carne with Tomatoes, Red Kidney Beans, Guacamole & Sour Cream

## **Stir Fried Chicken**

Oriental Chicken Thigh Strips with Infused with Chinese Spices, Spring Onion, Oyster Mushrooms & Soy Sauce

## **Wild Mushroom Risotto (v)**

Creamy Wild Mushroom Risotto topped with Shavings of Gran Padano, Truffle Oil & Cracked Black Pepper

## **Sweet Potato & Lentil Curry (v)**

Spicy Sweet Potato & Lentil Curry served with Wild Rice & Dressed with Coriander & Toasted Almonds

## **Steak & Ale Stew**

Slow Braised Steak & Ale Stew with Button Onions & served with Herb Dumplings

## **Thai Green Mixed Vegetable Curry (v)**

Thai Green Curry with Mixed Vegetables, Ginger, Garlic, Lemon Grass & Chilli served with Fragrant Rice

## **Smoked Haddock Kedgeree**

Classic Smoked Haddock Kedgeree topped with Hard Boiled Eggs, Ginger, Fresh Coriander & Curried Basmati Rice

## **Moroccan Lamb Stew**

Slow Braised Lamb Infused with Moroccan Spices, Apricots & Almonds served with Cous Cous & topped with Fresh Coriander

## **Pork Belly**

Slow Braised Pork Belly Slices topped with a Fresh Apple Sauce served on a Spring Onion Mash

## **Fragrant Red Thai Prawn Curry**

Thai Red Curry with Ginger, Garlic, Lemon Grass & Chilli served with Steamed Coconut Rice & topped with Fresh Coriander

## **Wild Mushroom Stroganoff (v)**

Creamy Wild Mushroom Stroganoff with Button Mushrooms, Paprika & Marsala served with Braised Herbed Rice

## **Aromatic Shredded Duck**

Slow Braised Duck served with Egg Fried Rice, Mixed Stir Fried Vegetables & topped with Crispy Spring Onion

## **Pea, Fresh Mint & Feta Cheese Risotto (v)**

Creamy Risotto with Peas, Fresh Mint, Feta Cheese and Topped with Shavings of Gran Padano

## **Macaroni Cheese (v)**

Classic Macaroni Cheese Layered with Plum Tomatoes & a Parmesan Cheese Breadcrumb

## **Beef Meatballs**

Beef & Fresh Herb Meatballs served with a Tomato, Red Wine & Fresh Basil Sauce

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**Professional Waiter/ Waitress Hire – £12.50 per staff member per hour**  
**All prices are per person and exclude VAT. Minimum of 30 people required**

All our menus are inclusive of chafing dishes, a high-quality disposable dish & biodegradable cutlery. All serving utensils and a professional chef(s) is also included to serve each individual dish. Professional Waiters/ Waitresses to circulate your dishes along with glassware, tables, linen & china bowls will be quoted and charged separately.



## COLD BOWL FOOD

### **Tuna Nicoise**

Classic Tuna Nicoise Salad served with Green Beans, Olives, New Potatoes & Quails Eggs

### **Tiger Prawns**

Chilled Tiger Prawns Infused with a Mango, Sweet Chilli, Ginger, Fresh Coriander & Rocket Salad

### **Oriental Sesame Duck Salad**

Slow Braised & Shredded Duck with Soy, Sesame & Fresh Mango Salsa

### **Thai Marinated Salmon**

Thai Spiced Poached Salmon on a bed of Wild Rice & served with a Coriander & Mint Yoghurt Dressing

### **Baby Mozzarella & Plum Tomatoes (v)**

Layered Mozzarella & Plum Tomatoes Bound with a Homemade Pesto & Drizzled with a Balsamic Olive Oil Dressing

### **Chicken Caesar Salad (v available)**

Char Grilled Chicken Strips served with Crispy Croutons, Gran Padano Shavings & Homemade Classic Caesar Dressing

### **Teriyaki Beef Noodle Salad**

Marinated Beef Sirloin Infused with Teriyaki served with Stir Fried Mixed Vegetables, Noddle's & a Sesame and Soy Dressing

### **Beetroot & Goats Cheese Salad (v)**

Marinated Fresh Beetroot served with Crumbled Goats Cheese on a bed of Rocket & Toasted Pine Nuts

### **Smoked Chicken Rocket Salad**

Smoked Chicken, Mango & Avocado Rocket Salad topped with a Fresh Mint Dressing

### **Salmon Gravavlax**

Home Cured Salmon Gravavlax with Pickled Ginger & a Wasabi Dressing & served on Chinese Greens

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## DESSERT BOWL FOOD

### **Profiteroles**

Choux Pastry Profiteroles filled with a Chantilly Cream, topped with Milk Chocolate Sauce & White Chocolate Shavings

### **Chocolate Bread & Butter Pudding**

Warm Layered Chocolate Bread & Butter Pudding with a Vanilla Custard

### **Individual Pavlova**

Individual Pavlovas filled with Mixed Seasonal Berries & topped with a Chantilly Cream

### **Apple & Cinnamon Crumble**

Warm Apple & Cinnamon Crumble served with Vanilla Anglaise Custard

### **Sticky Toffee Pudding**

Warm Sticky Toffee Pudding served with a Hot Crème Anglaise

### **Strawberries**

Fresh Strawberries served with Pouring Cream

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3 types of hot/ cold bowl foods – £13.95 per person

4 types of hot/ cold bowl foods – £15.95 per person

Add a fresh salad option for an additional £3.95 per person

Add a dessert bowl option for an additional £3.95 per person

We recommend a minimum selection of 3 dishes from our hot/cold menus. Each guest would receive a bowl of each chosen dish.

