



PASSION FRUIT CATERING

SAMPLE BOWL FOOD

Individual hand size mini meals, served on trays by our waiting team, ideal for eating while standing up, allowing you to mingle and socialise. This is a smart, modern way to provide your guests a meal without the cost and formality of a sit-down dinner. We recommend 3-4 savoury per guest.

SEA

Fresh king prawn Caesar salad

Roast citrus cured Shetland salmon, local asparagus & pea risotto, lemon, & basil oil

Dorset crab Thai fish bonbons, lemongrass & chilli jam, vermicelli noodle & Asian herb salad

Sesame seared Sashimi grade tuna, radish & avocado salad, ginger ponzu dressing, wasabi mayonnaise*

Chilli, salt & pepper fresh squid, Thai som tam salad

LAND

Thyme roasted Creedy carver chicken, Jersey royal potatoes, chorizo, smoked almond romesco

Salad of crispy duck, watermelon & cucumber, cashew nuts, Thai herbs, naam Jim dressing

Twice cooked pork belly, pomme puree, salsa verde, apple pickle, micro watercress

Herb crusted lamb cutlet, baby ratatouille, goat 's cheese, wild garlic, basil oil

Black garlic glazed beef fillet, triple cooked chips, béarnaise sauce*

GARDEN

Tandoori paneer, pistachio & pomegranate pilau, lime yoghurt, coriander

Tomato & mozzarella gnocchi, warm fricassee of courgettes, peas, asparagus & wild garlic

Wild mushroom & pecorino arancini, black truffle aioli, wild rocket & pecorino

Textures of beetroots, goat 's cheese croquette, nasturtium & hazelnut pesto

Butternut squash & ricotta tortellini, roasted squash, amaretti, sage brown butter