

## BOWL FOOD

Bowl food offers a contemporary way of creating fusion on the palate.  
When your requirement falls between light Canapes and a served Buffet, Bowl food provides the answer.  
Our Executive Chef has created a range of mini dishes with classic ingredients.  
Staff circulate the bowls and guests eat with a fork while still holding a conversation.

## ITALIAN

Red Wine Marinated Beef Lasagne topped with Gruyere Cheese & Seasonal Leaf Salad  
Flaked Salmon with Mushroom & Fennel, Lemon Oil & Basil Linguini  
Roast Ham, Grilled Aubergine and Marinated Mozzarella with Basil & Coriander Pesto on Garlic Bruschetta  
Short Strips of Tagliatelle with Tomato, Basil & Roasted Courgette  
Grilled Skewers of Mozzarella, Milano Salami, Peppers & Red Onions served with a Sun-dried Tomato Salsa  
Lemon & Garlic Marinated Chicken Strips with Tricolour Pasta in a White Wine Cream Sauce

## CONTEMPORARY BRITISH

Roast Sirloin of Beef with Saute Potatoes, Caramelised Onion & Port Jus  
Individual Shepherds Pie topped with Basil & Parsley Mash  
Poached Fresh Salmon Fillet with Grilled Asparagus, Fennel & Buttered New Potatoes  
Bubble & Squeak topped with Soft Boiled Eggs, Griddled Cauliflower & Hollandaise Sauce (v)  
Warm Tartlet of New Forest Wild Mushrooms, Baby Spinach, Tomato & Red Onion Salad (v)  
Spiced Cumberland Sausages with Spring Onion & Leek Champ

## ORIENTAL

Thai Green Chicken Curry with Ginger & Coriander with fragrant Jasmine Rice  
Five Spice Marinated Lamb & Pepper Brochettes with Phrik Nahm Bplaa & Phak Chee  
King Prawns in Filo Pastry with Sweet Prawn & Tamarind Dip  
Crispy Duck with Spring Onion, Red Pepper, Hoi Sin & Egg Noodles  
Thai Chilli Fish Cakes with Soya Stir Fry Vegetables & Pickled Beansprouts  
Chilli Spiced Vegetable Parcels on Steamed Rice with a Chilli & Coriander Sauce

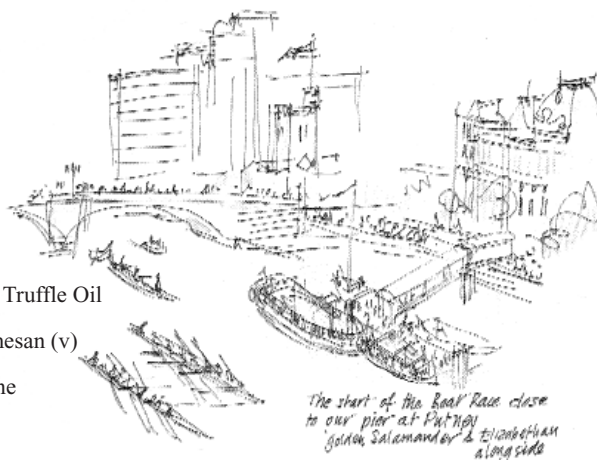
## MODERN EUROPEAN

Roulade of Aubergine stuffed with Spinach, Feta & Olives  
served with Lemon, Oregano & Olive Oil Dressing  
Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika  
Portugeuse Piri Piri Marinated Chicken with Salt Roast Potatoes  
Roasted Red Snapper Fillet with Crushed New Potatoes, Spring Onions, Tarragon & Truffle Oil  
Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan (v)  
Strips of Beef Bourguignon with Button Mushrooms Sauteed with Red Wine

*Just a note to say thank you so much  
for organising last night's event,  
everyone had a really lovely time !  
Wonderful food and service, thanks again  
& we look forward to next year's event.  
- Tristan Knight, HR Manager, Claridges.*

£4.00 per Bowl

Any Regional Combination  
Minimum 3 Bowls  
Maximum 5 Bowls



*The start of the Boat Race close  
to our pier at Putney  
golden Salamander & tiling of pan  
along side*