

HOT Bowls

Hot Bowl Food Buffet - A great, cost-effective way to offer your guests a nutritious, delicious & hearty meal. Using a wealth of great local produce, our homemade dishes are packed with flavour and can be tailored to suit your tastes.



All dishes are Gluten Free.

(Please select 3 dishes)

FRUITY LAMB & OLIVE TAGINE

(All homemade)

THIS HEARTY DISH BENEFITS FROM A LONG 'LOW & SLOW' COOK GIVING MOUTHWATERINGLY TENDER LAMB SEEPED IN A BALANCED BLEND OF GINGER, CINNAMON & SWEET PAPRIKA - GARNISHED WITH FRESH CORIANDER & POMEGRANATE SEEDS

CHINESE-STYLE BRAISED BEEF

A WARMING BEEF STEW WITH VIBRANT FLAVORS OF GINGER, STAR ANISE, FIVE SPICE & A LITTLE KICK OF FRESH RED CHILI - GARNISHED WITH SPRING ONIONS

MOROCCAN CHICKEN

A FRAGRANT, NORTH AFRICAN TAGINE WITH WARMING FLAVORS OF TURMERIC , CUMIN & CORIANDER - GARNISHED WITH CRUMBLLED FETA , FRESH MINT & LEMON ZEST.

HOMEMADE CHICKEN CACCIATORE

ITALIAN COMFORT FOOD AT ITS BEST - THIS SUCCULENT CHICKEN COOKED IN A RICH & RUSTIC SAUCE IS A TIMELESS CLASSIC - GARNISHED WITH FRESH PARSLEY

HOMEMADE MEDITERRANEAN VEGETABLE & CHICKPEA STEW

- OVEN ROASTED MEDITERRANEAN VEGETABLES COME TOGETHER WITH CHICKPEAS, HOMEMADE ARRABIATA SAUCE & HERBS TO CREATE AND SATISFYING PLANT-BASED DISH

HOMEMADE SWEET POTATO STEW

- LOADED WITH CHUNKS OF MELT-IN-YOUR-MOUTH SWEET POTATOES, TENDER CARROTS, TOMATOES AND WILTED BABY SPINACH BLENDED WITH WARM SPICES SUCH AS CUMIN & TURMERIC - DELICIOUS & PLANT-BASED!

@£9.50+VAT PER HEAD