



BOWL FOOD MENU

Cold

Classic Ceasar Salad with soft boiled Eggs and Garlic & Herbs Croutons

Mixed leaf Salad with house dressing (V)

Mediterranean Couscous salad (V)

Cajun spicy Chicken with Barley & sweet Pepper Salad

Aubergine, Chick Peas & Capsicum Salad with rich Tomato dressing (V)

Rocket, Parmesan and Baby Tomato Salad (V)

Classic Prawn Cocktail with Rosemary sauce

Hot

Roast Breast of Chicken, Wild mushroom sauce and Creamy mash

Spicy Moroccan lamb tagine with lemon Couscous & Apricots

Steamed Trout fillet with vegetables and rice noodles

Mini Cumberland Sausage on buttered mash and rich Onion gravy

Thai Green Chicken Curry served with Basmati rice

Shepherds' Pie

Pan fried Sea bass with aromatic Lentil cassoulet and herbs

Freshly Battered fish with French fries and home-made Tartare sauce

Ricotta and Spinach tortellini with Tomato and Basil sauce (V)

Spicy 3 beans and sweet peppers Stew, steamed Basmati rice and Coriander Cress (V)

Butternut Squash and Green peas Risotto with Parmesan crisps & baby cress (V)

Baked Zucchini, sun - blushed tomato, Mint & Parsley dressing and Pea shoots (V)

Sweet

Fresh Berries Tart with rich crème Patisserie

Mini Chocolate Fondant with Mascarpone

Fresh Strawberries with whipped Vanilla cream with Amaranth Biscuit

Mini creamy Rice pudding with Cinnamon

Selection of Cheese Cakes

Fresh Fruit Salad with Mint & Lime syrup

Selection of Exotic fruit Smoothies

On site kitchen

Different catering options available

Bar

Event management

Production team

Ivory Vaults, St Katharine Docks, E1W 1BP

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