



ARDOUR

BESPOKE CATERING & EVENT STYLIST • BY CHEF PETER JOSEPH

BRITISH / EUROPEAN – SAMPLE BOWL FOOD MENUS

Choose 5 dishes

Meat

Guinea Fowl Poached-Grill, Roast Pak Choy, Pomegranate Sauce

Crispy Belly of Prior's Hall Farm Pork, Caramelised Apples, Roast Baby Carrots & Courgettes

Roast Rump of Cumbrian Lamb, Cumin Spiced Crushed Potatoes, Tender Stem Broccoli, Mint Jus

Chargrilled Flatiron of Woburn Beef, Heritage Tomato & Shallot Salad, Salsa Verde

Fish/Shellfish

Salt-Baked Fillets of Loch Duart Salmon, Warm Salad Nicoise

Butter Poached Skate Fillets, Beurre Noisette Mashed Potato, Caper Relish

Mussel, King Prawn, Squid & Chorizo Seafood Paella

Chargrilled Fillets of Cornish Mackerel, Pickled Baby Vegetables, Baked Puy Lentils

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Vegetarian

Ravioli of Squash, Amaretti & Toasted Pine Nuts, Shaved Pecorino, Crispy Sage (V)

Fricassee of Leek, Wild Mushroom & Sweet Potato, Garlic Chilli & Coriander Dressing (Vg)

Roast Cauliflower, Quinoa & Pomegranate Salad, Roquefort Dressing (V) (VG Option)

Salad of British Strawberries, Pickled Beetroot, Burrata & Toasted Seeds, Basil Vinaigrette (V)

Cumin & Coriander Falafel, Chargrilled Halloumi, Summer Slaw, Tzatziki Dressing (V) (VG Option)

Desserts

Chargrilled Super-Sweet Pineapple, Mojito Granita, Dark Rum Sauce (Vg)

Lemon Verbena Tart, Fresh Wye Valley Blueberries, Pine Nut Brittle (V) (GF Option)

British Strawberry, Basil & Pimms Trifle (V) (vg & GF Option)

Madagascan Vanilla Cheesecake, Lemon & Poppy Seed Glaze (V)

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