

BOWL FOOD

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé style service.

Minimum of 30 guests

Four bowls £29.75 per guest

Six bowls £36.00 per guest

Extra bowls £6.50 per bowl

COLD

Corn-fed chicken, radicchio, aged balsamic, San Marzano tomatoes, cuquillo olives

'Mezze' orzo salad, spicy pitta, grilled aubergine, charred feta with honey and oregano (V) (AVE)

Blowtorch vegetables, white beans, red pepper romesco, toasted sunflower seeds (VE) (GF)

'Tapas' Tieter goat's cheese, bean and piquillo pepper salad, coppa, saffron potato (AV)

Buffalo mozzarella, caponata, red pepper compote, parmesan rubble (V)

Salad of Arbroath smokies, pickled leek chervil, ratte potatoes (AGF)

Bombay potatoes, chickpea salad, spicy cauliflower, naan chips, mint yoghurt (VE) (V) (AGF)

Potted Morecambe Bay shrimp, dill potato salad, sea herbs (GF)

London Cured smoked salmon tartare, charred soda bread

Honey glazed pumpkin, pomegranate, white bean hummus, dukkah spice, hazelnuts (VE)

HOT

Yakitori chicken with miso

Middle Eastern lamb, aleppo pepper, chickpea, okra, roast onion tagine

Teriyaki beef with mustard greens, charred broccoli, pickled daikon

Wild rice biryani, Bombay cauliflower and potato, crispy onions (VE) (GF)

Charred cod, smoked bacon, peas à la Française (AGF)

Searcys signature sausage, mustard mash, crispy onion, caramelised onion sauce

Crispy paneer, okra, padron pepper, tandoori masala, pilau (V) (GF)

Hibachi grilled vegetables, fried rice, Japanese BBQ sauce (VE)

Braised bavette of beef, baby vegetables, parmesan rubble, beer sauce (AGF)

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING
(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



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FOOD THEATRE

(CHOOSE AN OPTION)

To add a little flair to your reception why not select one option from our "food theatre" menu, you will have your very own chef as part of your event creating the bowls in front of your guests.

Japanese yakitori

Chicken skewer grilled over binchotan charcoal, served with ponzu sauce, teriyaki or goma sesame sauce and steamed rice

Moroccan souk

Shawarma lamb skewer with mint yoghurt, tomato sauce, tabbouleh, pomegranate, pickled onion

Greek souvlaki

BBQ chicken *or* halloumi skewer, pitta, chilli tomato sauce, pickled cabbage, gherkin, salad

Bombay bazaar

Aubergine, sweet potato, coconut makhani, pilau, okra, coriander salad (VE)

PUDDINGS

Jersey crème brûlée (GF) (V)

Tahitian vanilla set cream, cinnamon crumble, Williams pear (V)

Chocolate fondant, mango, crème diplomat (V)

Apple and blackberry, pink peppercorn crumble, tonka bean custard (V)

Passion fruit and coconut vacherin (V) (GF)

Ginger truffle (VE)

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CAVENDISH SQUARE

BY SEARCYS