

Bowl food menus

Ampersand Events is proud to offer you the best of British produce. As a leading caterer in the industry we are renowned for our outstanding food and our team of dedicated chefs along with our carefully selected suppliers will create inventive lively menus offering an extensive selection of fresh vibrant and seasonal dishes using the very finest ingredients.

We are passionate about food which shows in our cutting edge contemporary cuisine to our classic traditional favourites.

Bowl Food is a unique food service style that comprises of delicious mini main course dishes easily eaten with forks and served in white china rice bowls.

Mini desserts are served in glasses and eaten with tiny coffee spoons. Bowl food is served from trays by our waiting staff that circulates amongst your guests – buffet stations are a thing of the past!

Our Bowl Food menus are priced from £30.75 exclusive of VAT for five bowls providing flexibility for all budgets additional bowls at £6.15 exclusive of VAT.

Some of our dishes may contain nuts. If you have a food allergy or require specific dietary requirements please ask for further details.



Ampersand

Cold Selection

Oriental Chicken Steamed Bok Choi & Oyster Mushroom Sauce

Orzo Pasta Sweet Pepper Puree topped with Gorgonzola Foam (V)

King Thai Prawn Noodles with Pickled Ginger

Pave of Cured Salmon Chargrilled Asparagus Topped with Soft Quail Egg

Goats Cheese Panna Cotta White Balsamic & Fresh Herb salad (V)

Asparagus Bruschetta Soft Boiled Egg on Toast (V)

Chicken & Shallot Terrine Served with Home Made Piccalilli

Seared Citrus Tuna Crispy Noodles with Coriander & Chilli

Sweet Miso Cod Black Sesame Seeds & Seaweed Rice

Italian Style Confit of Duck with Roasted Mediterranean Vegetables

Loch Loma Whiskey Cured Salmon with Jersey Potato & Shallot Salad

Natural Smoked Halibut Jersey Royal & Radish Salad

Cornish Flaked Crab Avocado Mousse & Citrus Dressing

Ham Hock & Foie Gras Terrine Confit Shallots with Thyme Purée

Salt Cod Mousse Capers, Egg, Gherkins Bound In a Lemon Dressing

Ballantine of Chicken Raspberry & Walnut Dressed Salad

Summer Pea & Mint Veloute Finished with Pecorino Foam (V)



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Hot Selection

Seasonal Mushroom Ravioli with Vermouth Sauce (V)

Mediterranean Tatin Topped with Shredded Mozzarella & Basil Oil (V)

Welsh Mussels Bacon & Leek Cream Sauce

Cumberland Sausage Chive Mash & Shallot Gravy

Clam Chowder Clams & Vegetables

Wild Venison Black Kale & Port & Stilton Jus

Pan Fried Mackerel Rhubarb Puree Topped with a Rhubarb Foam

Confit of Pork Belly on a Bed of Sweet Orchard Apple Puree Topped with
Steamed Plaice Fillet Sautéed Sea Asparagus & Butter Sauce

Ham Hock & Wholegrain Mustard Croquette Sautéed Spinach Whole Grain
Mustard Jus

British Fish Stew Market Fish Garnished with Crouton & Saffron Aioli

Pan Fried Sea Bass Baby Spinach Finished with a Beetroot Reduction

Vanilla Roasted Fillet of Pork Pear & Sage Puree with Calvados Cream Jus

Chicken Breast Stuffed Herb Mousse Served with Minted Pea & Broad Beans

Ballantine of Chicken with Confit of Saffron Cod and Heritage Tomato, Basil,
English Mozzarella

Steamed Fillets of Sole Filled with Summer Vegetables Served
with Herb Butter Sauce

Asparagus & Benleigh Blue Cheese Tart Drizzled with Lemon Hollandaise

Pan-Fried Halloumi Spinach, Sweetcorn, Tomato, Pickled beetroot & sun-blushed
tomatoes (V)

Classic Sheppard's Pie King Edward Mash Drizzled with Tomato Herb Jus

Hot Smoked Salmon Pea Puree Drizzled with Lobster Oil

Cep Risotto Ball Red Pepper Coulis Truffle Oil Topped Parmesan Crisp (V)

Cheddar & Leek Croquette Served with Mushy Peas & Shallot Dressing (V)



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Desserts

Sticky Toffee Pudding Served with Warm Toffee Sauce & Clotted Cream

Vanilla Panna Cotta Served with Seasonal Balsamic Berries

Pavlova with Passion Fruit Cream, Crushed Raspberries & Meringue Tubes

English Roasted Rhubarb & Apple Crumble Served with Crème Anglaise

Gooseberry Tart with Crème Fraiche Ice Cream

Limoncello Curd Syllabub with Nuts Biscotti

Classic Swiss Roll with Strawberry Puree & Butter Cream

Chocolate Truffle Mousse with Candied Fennel Root

Warm Fudge Cake Served with a White Chocolate Fondant

Cambridge Burnt Cream Classic Crème Brulee with Hazelnut Tuile

Lemon Posset Served with Spiced Summer Berries and Yorkshire Sugar Cake

