



chef noha

bowl food menu

MIDDLE EASTERN THEME

Aubergine fatteh, yoghurt, toasted Lebanese bread, pine nuts and paprika

Quinoa and chicken with toasted almonds, ras hanout spices and minted yoghurt

Salmon tartare, radish, mint, chilli and olive oil and toasted pitta

Tuna tartare, mint, tomato, zatar, cucumber and Kalamata olives

Turkish cheese pie

Lamb kofta on homemade flatbread, pickles, homous, parsley and sumac

Smoked aubergine and tomato salad with fresh mint, lemon and olive oil

Slow cooked leg of lamb with saffron rice and toasted nuts and spiced yoghurt

Persian aubergine stew with saffron rice and minted yoghurt

ITALIAN THEME

Risotto (any choice from: truffle, asparagus mushroom, prawn, lemon, parmesan, tomato, pumpkin, cheese and sausage)

Tomato and mozzarella buffalo salad with basil oil dressing

Pasta (any choice from: pesto, pomodoro, Bolognese, parmesan, lobster, ravioli)

Filet of Veal with pumpkin ravioli and veal jus

White asparagus salad with lemon and olive oil dressing

Gnocchi (any choice from: pesto, pomodoro, spinach, gorgonzola and sausage)

Pan seared filet of seabass, with sautéed spinach, potato cake and tomato and basil salsa

Seared filet of beef, rocket and parmesan dressing

Veal Meat Balls with fresh homemade tomato sauce and focaccia crisp

Tuna Carpaccio, rocket and extra virgin olive oil





bowl food menu

ASIAN THEME

.....
Thai chicken salad with coriander, avocado, cherry tomato and lime, chilli and ginger dressing
.....

.....
Thai beef salad with green beans, coriander and shallot and lime chilli dressing
.....

.....
Salmon sashimi, broccoli, baby kale, with spicy soy dressing
.....

.....
Crispy duck salad with plum and hoisin dressing
.....

.....
Tuna or salmon Tataki with spicy sesame dressing
.....

.....
Red or green thai curry (prawn, chicken, beef) with jasmine rice
.....

.....
Seared Beef, baby broccoli, edamame beans with spicy soy dressing
.....

.....
Beef with black bean sauce and jasmine rice
.....

PERUVIAN THEME

.....
White fish ceviche (flavours upon request)
.....

.....
Lomo Soltado (sautéed Beef with spices)
.....

.....
Sakura Maru (salmon sashimi with mix of Japanese and Peruvian dressing)
.....

FRENCH & BRITISH THEME

.....
Boeuf Bourginion with creamed mash potato
.....

.....
Truffled Mac and Cheese
.....

.....
Roast Filet of Beef with watercress on Yorkshire pudding with beef gravy
.....

.....
Quiche Lorraine
.....

.....
Chef Noha Shepherds Pie
.....

.....
Lamb chop, sweet potato mash, and lamb jus
.....

BOWL FOOD DESSERTS

.....
Sticky toffee pudding with salted caramel ice cream and toffee sauce
.....

.....
Warm seasonal fruit crumble with vanilla ice cream
.....

.....
Raspberry Pavlova with mixed berry coulis
.....

.....
Selection of ice cream or sorbet (please enquire for seasonal flavours)
.....

.....
Vanilla cream profiteroles with dark chocolate and toasted almonds
.....





PRICES

SINGLE BOWL PRICE	£8.50
-------------------	-------

package prices

3 BOWL SELECTION	£28.00/HEAD
4 BOWL SELECTION	£32.00/HEAD
5 BOWL SELECTION	£38.00/HEAD
6 BOWL SELECTION	£45.00/HEAD

chef costs

CHEF ON DUTY	£200.00/5 HOURS
--------------	-----------------

waiter costs

WAITING STAFF	£150.00/5 HOURS
BARMAN/COCKTAIL MAKER	£150.00/5 HOURS

equipment hire (plates, glassware, cutlery)

We can arrange hire for you with the companies listed below. Alternatively you can organise it yourself with our advice and help.

JONES HIRE	www.joneshire.co.uk
RAYNERS CATERING HIRE	www.rayners.co.uk
ALLENSHIRE	www.allenshire.co.uk

terms & conditions

There is a minimum order for 20 people. All prices are exclusive of VAT.

If you have any serious allergies please notify us upon booking. We work in a kitchen that contains nuts, milk, shellfish and other allergens. For more information on our ingredients please email us prior to booking.

